MARY THE NATIONAL

PROVISIONER

JULY 14 · 1945

ading Publication in the Meat Packing and Allied Industries Since 1891

Rendering A Particularly Timely ECONOMIC SERVICE To The WAR EFFORT Thru The Packing Industry

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Since the war emergency, the available slaughtering and processing facilities have been virtually frozen. However, thru the medium of Dressed Hog arrangements, those plants with excess slaughtering facilities, located in the surplus hog producing sections of the country, have made it possible for those processing plants throughout the rest of the country, without sufficient slaughtering facilities, to continue operating to their fullest efficiency—thereby continuing the services of complete Packing House entities to the welfare of the country, and so vital to the war effort, resulting in maximum efficiency, and balancing the facilities of the Meat Packing industry.

The economic soundness of shipping Dressed Hogs; requiring just about half the railroad facilities otherwise needed to transport live hogs, saving live hog in transit shrinkage equalling approximately 50c per dressed Cwt., saving millions of pounds of meat, doing the job of slaughtering where labor costs and overhead are less, and saving the freight on the difference between the live weight and the dressed weight of the hogs, is especially desirable, essential, and vital under present conditions.

Fifteen years ago we originated, and have since

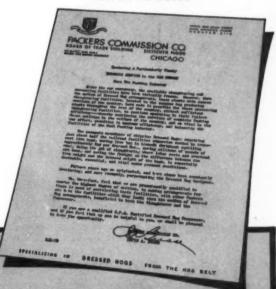
been constantly developing, and more recently, perpetuating the Dressed Hog business.

We, therefore, feel that we are preeminently qualified to render the highest degree of service, in making arrangements for those in need of correlating their facilities, with other Packers who have the facilities which they lack; thru the medium of Dressed Hog arrangements, beneficial to both the Slaughterer and the Processor.

If you are a qualified O.P.A. Certified Dressed Hog Processor, and if you feel that we can be helpful to you, we shall be pleased to have the opportunity.

PACKERS COMMISSION CO.

IRVIN A. BUSSE





PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING

ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY

SIXTEENTH FLOOR
CHICAGO



IN CUTTERS

Just as the Coast Guard Cutter is designed to do a specific job and is doing it with outstanding success, so is the BUFFALO Self-Emptying Silent Cutter designed, built and functioning.

Buffalo Self-Emptying Silent Cutters provide outstanding advantages that result in more output in a shorter time. Their fast, smooth and cool cutting protects protein value, improves the finished product and increases yield.

The exclusive machine design and Buffalo scientific knife arrangement insure a fine textured, high yielding emulsion, free from lumps and sinews. And because the knives give a clean, shear draw cut, they open up the cells, allowing maximum absorption of

moisture resulting in higher yield of the finished product.

Since the sausage meat is always in clear view, the operator can in spect the batch constantly. The provides complete control over product and eliminates possible ity of burning or shortening the emulsion.

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JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. L.

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Buffalo



QUALITY SAUSAGE MAKING MACHINE

The N



Right down to the last scrap, you can recognize the taste-tempting flavor and fragrance of hams which have been processed by the NEVERFAIL 3-Day Ham Cure. That's because these hams are "Pre-Seasoned." The special aromatic goodness goes in with the cure and permeates every morsel and fibre of the meat.

Your customers, also, will recognize ... remember ... and re-order NEVERFAIL-cured hams. The "Pre-Seasoned" aroma adds extra goodness to the fine, old-fashioned full-bodied ham flavor. These hams look as good as they taste . . . with an even, eye-catching pink color, and firm yet juicy texture.

Remember, also, that the NEVERFAIL g-Day Ham Cure actually cuts costs while it improves the quality of your product. By reducing the time in cure, it enables you to finish more hams without extra manpower, equipment, curing facilities . . . or capital! Write today for complete information.



NEVERFAIL 3-DAY HAM CURE

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PROVISIONER

Volume 113

JULY 14, 1945

Number :

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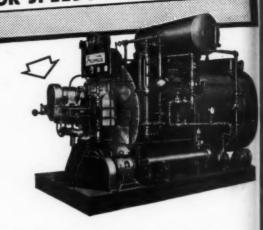
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FOR SPEEDY PRODUCTION



- Installing a Powermaster steam unit is a matter of hours . . .
- Getting top steam pressure from scratch is a matter of minutes ...
- From then on only minimum attention is needed ...
- Depend on your fully-automatic, completely "packaged" oil-fired Powermaster unit.
 It has everything needed for speedy, efficient, low-cost steam generating.
 Sturdy safe clean—compact—space saving.
- Hold off buying an ordinary boiler until you have checked the Powermaster's benefits and economies in producing steam for processing, power and heat.
- Write for Powermaster Bulletin No. 1213—to Orr & Sembower, Inc., 970 Morgantown Rd., Reading, Pa.

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Builders of Better Boilers Since 1885



KEEP IT OFF
YOUR SHIPMENTS WITH



3 WAYS to stretch your"DRY-ICE"supply

- 1.—Store in properly insulated containers, as near as possible to the point of use.
- 2.—Protect it against needless exposure to the elements.
- 3.—Use it only in quantities actually needed for each job. (We'll be glad to help you estimate quantities required.)

When meat products must be rushed through the coolers—then face long trips by road and rail, after delays due to today's complicated traffic problems—that's when they need protection most. And that's where "DRY-ICE" can help you. Hung in bags on the meat rails or packed in with LCL shipments, a little "DRY-ICE" goes a long way in providing the supplementary protection that today's unusual shipping conditions demand.

Be sure to make careful use of this versatile refrigerant. Don't waste a pound. It's needed for many essential duties by the armed forces and by vital war industries. Call or write us if you want help in using "DRY-ICE" most effectively.

* BUY UNITED STATES WAR BONDS *

PURE CARBONIC, INCORPORATED

General Offices: 60 East 42nd St., New York 17, N.Y.

NATION-WIDE "DRY-ICE" SERVICE - DISTRIBUTING STATIONS IN PRINCIPAL CITIES

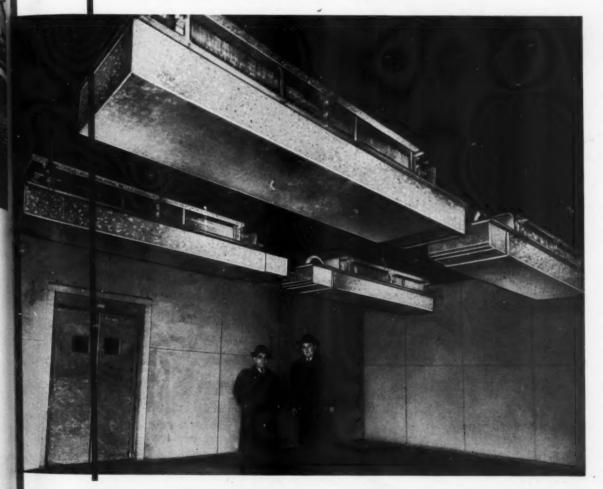
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GEBHARDTS

15 Degrees Below Zero!

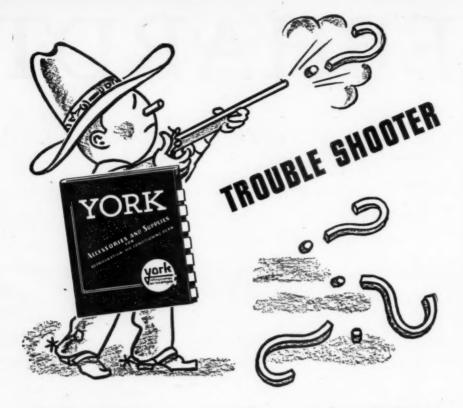
Gebhardts are guaranteed to produce any temperature when installed and operated according to our instructions. The patented construction and design of this unit make it possible to produce temperatures never before attempted by a unit cooler.



The four GEBHARDT refrigeration units above are producing a 15-degree below zero temperature in this poultry cold storage cooler. Notice how simple it is to install GEBHARDTS.

DVANCED ENGINEERING CORPORATION

1802 WEST NORTH AVENUE, MILWAUKEE 5, WISCONSIN



...answers your questions about Valves and Fittings and other Accessories and Supplies

Having trouble with valves and fittings, renewal parts or oil? Just consult the "York Catalog of Accessories and Supplies for Refrigeration and Air Conditioning Plants" and you'll mow them down. Here's the breakdown of its conveniently tabulated information-packed

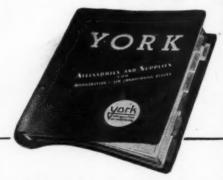
ICE CANS AND AIR FITTINGS . RENEWAL PARTS ACCESSORIES AND SUPPLIES . COLD STORAGE DOORS VALVES AND FITTINGS . TABLES AND DATA

Sizes, weights and performance data are dealt with in detail. Photos, mechanical drawings, descriptions . . . even net prices are included. Its loose-leaf form enables us to keep your catalog constantly new and up to date.

We'll be glad to send you this unique reference free. Just drop us a note on your letterhead-today!

York Corporation, York, Penna.





The "York Catalog" is a mine of useful knowledge. Here are just a few more of the subjects you will find in its easy-to-locate sections:

Air Filters **Cork Pipe Covering** Automatic Controls Freon Calcium Chloride Motors and Pumps **Charging Connections Oil** Coils and Piping Purge Drums

Cork Board Thermometers and Gauges

HEADQUARTERS MECHANICAL

Page 8

The National Provisioner-July 14, 1945

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HEN GALLEYS were the principal means of navigation, Black Pepper was their most highly valued cargo. These picturesque little ships fought their way to India and the East Indian Islands, picked up their load of precious pepper and carried it to all parts of the then known world.

Black Pepper is the dried fruit of a perennial vine plant, PIPER NIGRUM, grown in the East Indian Islands, along the coast of India, Indo-China and Siam. Nature, in its most magnificent mood, produces delicate aromatic and pleasing pungent substances and deposits them in the fruit of this remarkable plant. The combination of aromatic and pungent principles in one spice makes Black Pepper so highly desirable.

There is only one drawback to the use of Black Pepper, namely: that the outer cover, the Cortex, contains a large amount of dark pigment which when ground and added to food products causes discoloration and specking. Still, we can't blame Nature, after all she produces the finest raw materials but leaves it to us to use them in a form best suited for our purposes.

The spice dealer's first attempt to eliminate the objectionable color was to remove the outer layer of Black Pepper by soaking it and having natives trample on it, thus they obtained WHITE PEPPER. Later, they removed the Cortex by mechanical means. In either case, the spice suffered, since the outer layer is rich in aromatic and pungent substances which were lost in decortication.

Peppercream

A distinct advancement in technique produced Peppercream. Stange's patented process removes the objectionable color but retains the natural delicate flavor of Black Pepper, all of it. Peppercream is whiter than White Pepper. It is standardized—always uniform. It has greater flavoring power because all of its flavor is completely utilized. Peppercream is Nature's best, put in a form most suitable for use in your products.



How long should a good truck last?...

Did you know that Mack trucks you see today with the famous, slanting Mack "bulldog nose" shown below—are between 13 and 29 years old?...

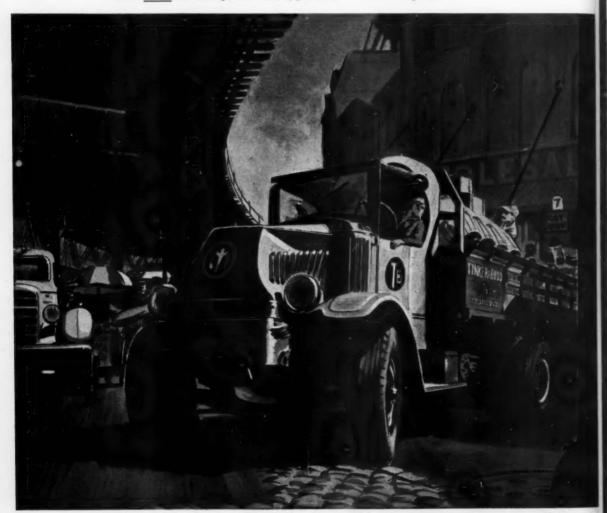
Did you know that Mack case-hardened timing gears—to name just one of many points of special Mack mechanical quality—are so durably constructed <u>that not one has</u> ever worn out?...

The very first Mack built in 1900 served its owners faithfully for 17 years—and ever since extra durability, stamina, dependabil-

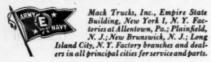
ity and long life have been built-in "features" of every Mack truck.

That's what "Built like a Mack truck" means... and it saves Mack owners money. It means more work per dollar spent when Macks are on the job!

How long should a good truck last you?...
The answer, of course, depends on the type of work you have. But it ought to last as long as a Mack...and <u>unless</u> it's a Mack it's not apt to!



* BUY THAT EXTRA WAR BOND TODAY *



TRUCKS
FOR EVERY PURPOSE
ONE TON TO FORTY-FIVE TONS

NEW Mack Trucks
are available for
essential civilian use.
Ask for details.



Old-fashioned oil lamps were swell in the days of our grandfathers

Today's modern lighting methods are a tremendous improvement over obsolete oil lamps

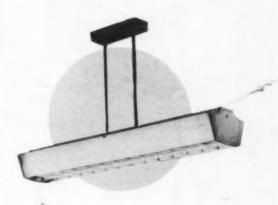


Photo Courtesy The F. W. Wakefield Brass Co., Vermillon, Ohio

B. F. M. Seasonings ARE MODERN, TOO!

 Just because somebody's grandfather used old-fashioned seasonings is no reason that you should continue using them today.

B.F.M. SOLUBLE SEASONINGS are as modern as 1945's efficient lighting methods. You wouldn't consider having grandfather's oil-lamp lighting system in your home or your plant today.

Once you try B.F.M. Sausage Seasonings we're sure that you'll agree, too, that they're a big improvement over old-fashioned seasoning methods. They'll shed a new light on your product with better flavor, better color, constant uniformity, and added economy. B.F.M.

Seasonings are clean and free from objectionable insoluble particles and thus will not speck or discolor your sausage.

Seeing is the biggest thing in selling. Sausage that looks the best, sells the best!

So don't hide your light under a bushel when it comes to using the right kind of seasoning in your sausage. It's easy to get the best —wire us right now!

FOOD MATERIALS

Cleveland 15



For plump, tender sausage use Armour's Sheep and Hog Casings

Here are Mrs. Consumer and family! They like sausage! But whether they like your sausage depends entirely on its tender, appetizing appearance and flavor. Armour's Natural Casings have the resiliency and uniformity to give your sausage that plump, inviting, well-filled appearance at all times. They are naturally excellent protectors of

the goodness of your product.

All Armour's Natural Casings are carefully selected, graded and inspected for uniform size, shape and texture.

Get in touch with your nearest Armour Branch or Plant today. Limited quantities of these fine natural casings are available in all sizes to meet your requirements.

ARMOUR and Company

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F. I. Plants May Use Soy Flour in Sausage

OLLOWING many years in which Finterstate packers had not been permitted to use soya flour in their sausage, the Meat Inspection Division of the U.S. Department of Agriculture last weekend announced the inclusion of this product in the list of non-meat materials which processors may use, up to 31/2 per cent, in manufacturing sausage.

Meat Inspection Division Memorandum 74, issued by A. R. Miller, chief of the division, stated:

"Sausage may contain not more than 31/2 per cent, individually or collectively, of cereal, vegetable starch, starchy vegetable flour, soya flour, dried milk or dried skim milk. When such ingredients are added to sausage, the product shall bear the name of each of such added ingredients as, for example: 'cereal added,' 'potato flour added,' 'cereal and potato flour added,' 'soya flour added,' 'cereal and soya flour added,' 'dried skim milk added,' etc., as the case may be. The marking and labeling of sausage containing such added ingredients shall be in accordance with the requirements of parts 266 and 267 of the Meat Inspection Regulations of March 24, 1945.

Dr. Miller said that intensive study of the uses of soya flour in meat food products has shown that soya flour warrants consideration on the same basis as other constituents which have been permitted in the past.

Since the laboratory method used in connection with the control of moisture content in sausage is based on the amount of meat protein in the sausage, it is necessary to subtract from the per cent of protein found on analysis of a particular sample the percentage of vegetable protein carried into the sausage by the addition of soya flour. Soya flour contains approximately 50 per cent vegetable protein, therefore 1.75 per cent will be subtracted from the per cent of protein when moisture determination is made by the laboratory of a sample of sausage prepared with added soya flour.

The change of MID policy with respect to soya flour may mean that in those states which apply MID regulations to intrastate processors, and do not specifically prohibit the use of this ingredient by their own laws or regulations, state-inspected houses may also find it possible to employ soya flour.

Meat Inspection Division Memorandum 74 also extends to breakfast sausage of all kinds the same limitation on fat content which has for many years been applied to pork sausage, and (Continued on page 30.)

COURT SAYS OPA ERRED IN PEDDLER ALLOWANCE CASE

The Emergency Court of Appeals this week set aside an order of Price Administrator Chester Bowles denying the protest of Alfred Lohrey and other independent peddler truck sellers against inadequate allowances provided for such wholesale operators in various meat price ceiling regulations. The court held that the Administrator erred in rejecting certain evidence on shrinkage since, with shrinkage at the 1.6 per cent or \$12 per week rate claimed by the wholesalers, instead of the 0.5 per cent or \$5 per week allowed by OPA, the peddler truck operators' net profits would be below the pre-war level.

The court said that the administrator erred in failing to consider one set of shrinkage figures in his statistical study and remanded the case to him for reconsideration of the protest in light of the additional evidence presented to the court.

REGAINING SUBSIDY LOST BY INELIGIBLE PERSONS

The Office of Price Administration is reported to be setting up simple procedure for handling claims for adjustment in cases where slaughterers, in good faith, have obtained the non-proccessing slaughterer special subsidy payment and later have been declared in-eligible to receive it. The law authorizing the continuance of subsidy payments (see THE NATIONAL PROVISIONER of June 30, page 21) granted authority to the Office of Economic Stabilization to give relief, in whole or in part, to such slaughterers. Under the law the packer may regain the amount of the compensation he has repaid to the government or the amount withheld by the Defense Supplies Corporation.

Authority granted OES has been delegated to OPA. It is understood that there is no necessity for slaughterers to retain counsel in applying for adjustments under this provision of the law.

Commercial Intrastate Kill Cut as Local, Retail Gain

Percentage increases or decreases in livestock slaughter by various classes of non-federally inspected slaughterers during the first quarter of 1945, compared with the first quarter of 1944:

Item	Class 2-A Commercia Pet.	Class 2-B Local Pet.	Class 2-B Butcher Pct.	Total Pct.
Cattle	$^{0}_{\overset{+23}{+13}}_{\overset{-14}{-14}}$	+47 +87 +41 +35	+31 +34 +18 +33	+25 +33 +22 +6

Anderson Outlines Requirements for **Quota-Free Killing**

OCAL or state inspection will be recognized in making certification for quota-free operation under the Patman amendment to the Emergency Price Control Act, provided that inspec-



supervised and is conducted in such a manner that the meat produced is clean, wholesome and suitable for human consumption, according to a statement this week by Secretary of Agriculture Clinton P. Ander-

tion is adequately

C. P. ANDERSON

Secretary Anderson announced this week that regulations are being pre-

pared under which slaughterers who desire to be certified under provisions of the Patman amendment may file application for certification. The amendment provides that no quota or other slaughtering limitation shall be imposed on any plant if the Secretary of Agriculture has certified that the plant is operated under sanitary conditions and that the meat produced there is clean, wholesome and suitable for human consump-

Secretary Anderson said that complete regulations would not be available for several days, but there were at least five major points that he wished to stress at this time that would be required before certification is granted.

The applicant will be required to show that (1) OPA price, rationing, and other regulations are being and have been observed; (2) the meat will move in legitimate trade channels within legal price ceilings; (3) the plant meets sanitary standards which will be prescribed in the regulations; (4) meat production will be conducted under the supervision of qualified veterinary inspectors providing both ante-mortem and post-mortem inspection; and (5) the plant will participate in providing such meat for governmental agencies as may be required.

He explained that current quotas are still in effect and he did not intend to interfere with the rationing program through loose application of the certification provision.

In connection with the requirements for certification, the Secretary pointed out that the law placed upon the Department the responsibility for certifying that the meat produced is clean, wholesome, and suitable for human consumption.

With respect to the recognition of local and state inspection, the Secretary said that local authorities will have to assume some responsibility but that the Department of Agriculture will make periodic examinations of the plants operating under the provisions of the certification to see that sanitary standards are maintained and that meat is properly handled.

The Department of Agriculture will furnish forms on which the slaughterers may apply for certification. Upon receipt of the application, the Secretary will cause an investigation to be made of the applicant's slaughtering facilities to determine whether the plant meets satisfactory standards and is being operated under sanitary conditions, especially to see that the inspection of animals immediately preceding slaughter and of the meat at the time of slaughter is conducted by inspectors properly qualified to perform that inspection. Certification will be refused in those cases where the Secretary is not satisfied that the meat is produced under sanitary and healthful conditions, or where the applicant is in violation of rationing or other regulations, or where the Secretary is not satisfied that the meat will be disposed of in legitimate trade channels in accordance with law.

SMALLER CORN CROP MAY PREVENT MEAT EXPANSION

Hopes for expanding meat production in 1946 were dampened this week when the Department of Agriculture, in its first estimate on 1945 corn production, forecast a crop of 2,685,328,000 bushels compared with the 3,228,361,000 bushels harvested last year and the 1934-43 average of 2,433,060,000 bushels. An average yield of 29.1 bushels per acre, from the 92,229,000 acres planted, was indicated by the July 1 report.

The wheat crop was estimated at another all-time record of 1,128,690,000 bushels compared with 1944 production of 1,078,647,000 bushels.

The Department of Agriculture warned that production of important feed grains this year may be the smallest since the U. S. entered the war.

Faced with a tightening grain supply, food officials may have to revise their plans for stepping up hog and poultry output and cattle feeding. The department said that feed supplies should be ample for livestock and poultry, but that consumption "cannot be as large as the last 12 months" without cutting down carryover supplies.

Despite this rather gloomy outlook, some department officials were hopeful that corn prospects would rise with better weather. They pointed out that corn crop predictions rose by more than 300,000,000 bushels from July 1 to harvest time in 1944.

"A" AWARDS GIVEN AT COLORFUL CEREMONIES

Two more meat industry plants—Swift & Company's Kansas City unit and the Double "O" Sausage Corporation of Chicago—have recently been presented with the War Food Administration's achievement "A" award.

The presentation to the Swift plant was made at the municipal auditorium in Kansas City on June 27. In giving the green and white flag, Rear



Admiral E. G. Morsell, Great Lakes, Ill., U. S. Navy District Supply Office, Ninth Naval District, declared:

"No sound peace can follow this war unless the hungry, weakened warweary peoples around the world have food. These people need the help and guidance of Amerca's varied and advanced food industries. . . . Today, food is perhaps one of the most critical of our war needs. Food very likely will affect the fate of our civilization. This means that the food production and processing industry has a responsibility such as it never had before."

E. W. Phelps, Swift general manager at Kansas City, accepted the "A" flag on behalf of employes. Latham White of Dallas, WFA regional director, gave "A" pins to 12 employes and these were accepted by David H. Flaherty, president of the Independent Packing House Workers Union. Left to right in the picture above are: John B. Gage, mayor of Kansas City, Mo.; Latham White, regional director, WFA; Fred H. Olander, president, National Livestock Commission Co.; Governor Andrew F. Schoeppel of Kansas; David H. Flaherty, union president; Admiral E. G. Morsell, U. S. Navy, and E. W. Phelps, Swift general manager.

At Chicago, Colonel John N. Gage, executive officer of the administrative and service division, Chicago Quartermaster Depot, cited the Double "O" Sausage Corporation's production record—4,000,000 lbs. of sausage in one year and all of it for the armed forces—as one of the reasons why the coveted "A" was being awarded to the firm. He pointed out that the company had cooperated closely with the Chicago Quartermaster Depot since pre-Pearl Harbor days in the development and production of sausage.

The award was made to August G. Ott, president of the firm, at a ceremony held at the plant. Donald E. Smith, WFA deputy regional director, presented the "A" pins to employes and these were accepted by Frank Yuzapavik. Guests were welcomed to the ceremony, and to the dinner and entertainment which followed, by E. Oppenheimer, secretary-treasurer of the organization.

WFA POWERS TRANSFERRED

Powers over food which have previously been exercised by the War Food Administration, as a separate agency, have been transferred to the Department of Agriculture. While the Presidential order, in effect, abolishes the WFA, all the orders of that agency will remain in force but will be administered by the Department of Agriculture.

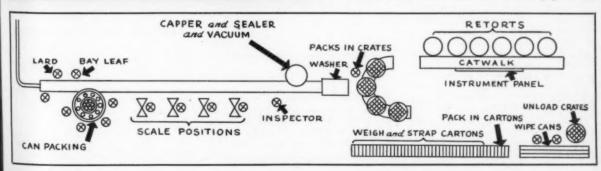
All employes of WFA, as well as its functions, have been placed under the direct supervision of Secretary of Agriculture Clinton P. Anderson. While some changes in personnel are anticipated, particularly in key food production and distribution posts, functioning of the former WFA departments is expected to remain for the most part unaffected by the consolidation.



N EFFICIENT straight line canning layout has recently been installed at the plant of the Henry Fischer Packing Co. of Louisville, Ky. While the new department has been employed primarily for tushonka canning (some of the operations are shown on this page) it can be adapted readily to the processing of other canned meat

As will be seen from the layout below, all canning, processing and boxing operations are carried out in one long room. Ample natural and artificial light, clean-cut arrangement and good housekeeping provide production conditions which are efficient, sanitary and visually attractive.

Photo 1 shows workers putting lard and bay leaf in cans; Photo 2, the rotary vegetable can filler employed in filling the cans with pieces of cooked meat; Photo 3, part of the conveyor line carrying the filled cans to the weighers and then on to the closing, vacuuming and sealing machine. Partially hidden behind this machine in Photo 4 is a U-shaped roller conveyor on which empty crates are placed, filled and rolled to the spot where they are hoisted and carried to the retorts (turn to the next page to see



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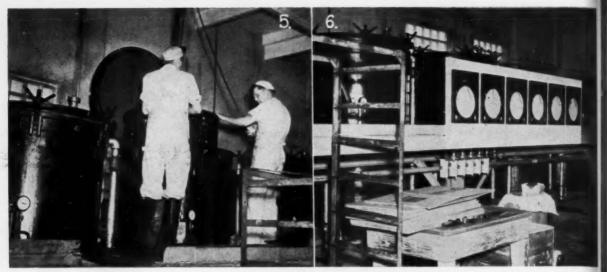
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Photos 5 and 6 showing retorts and the instrument panel.

After processing, the crates are unloaded at the head of the packing line along the wall (see the layout) and the cans are cleaned and roll down an incline to the spot where they are packed in shipping containers and then moved down a roller conveyor to operators who close the containers, strap them, weigh and mark them.

Officials of the company believe that

canning is not necessarily a "war baby" for the regional and medium-sized packer, and that it can be developed as an integral part of peacetime business, providing a seasonal balance for other operations in the plant.

EASTWOOD GIVES VIEWS ON REASONS FOR MEAT PINCH

George A. Eastwood, president, Armour and Company, Chicago, was quoted recently by a prominent news-



paper columnist as saying that the meat demand today is "so great that it is probable a per capita supply of 175 lbs. could be readily sold at existing price levels." Government food authorities have calculated this year's per capita meat supply as 115 lbs.

"It does not suffice," Eastwood said, "to advise a

law abiding housewife that the per capita supply is 115 lbs., that only a small amount in excess of that was available in prewar years, and that she can get her share by eating out more frequently. She knows that all she can legitimately buy is about 60 lbs. annually per member of her family, even if the per capita supply is twice that much.

"Cold storage meat stocks are impotent to afford any relief for the housewife. In view of this fact and because livestock numbers cannot be greatly augmented overnight, it seems certain that the present shortage will continue with slight relief this year, if government demands continue to be heavy."

Eastwood added that "we have a distressing shortage of meat at the moment despite ample food supplies because the producers were greatly dis-

appointed in the price levels at which they had to dispose of their 1944 record production, and because of maldistribution in which the black market looms as a factor."

PRICE CASE CONVICTIONS

A Baltimore meat wholesaler and a Kansas City meat packing plant and its owners were found guilty by a federal court jury of a conspiracy to violate price regulations on sales of approximately 2,000,000 lbs. of meat involving more than \$80,000 in overcharges.

Jacob Spevak, trading as J. Spevak & Co., was convicted on the first count of a three-count indictment, as were the United States Packing Co., Kansas City, Mo., and its owners, Sam Simon and his two sons, Albert and Melvin Simon

Defendants were released under \$5,000 bail each pending the filing of a motion for a new trial.

STATE LICENSES REQUIRED

Although the new Pennsylvania law requiring meat slaughterers to take out state permits does not become effective until January 1, 1946, a number of slaughterers have already paid the required license fee, the state department of agriculture announced.

Another new state law requiring licensing of all rendering or dead animal disposal plants became effective June 1, and the state department of agriculture has announced that application forms, delayed in printing, probably will be received by operators by the end of this month.

ANDERSON APPROVES OPA PRICE ACTS IN ADVANCE

Secretary of Agriculture Clinton P. Anderson has extended temporary advance approval of any action taken by the Office of Price Administration in connection with establishment of "only individual maximum prices applicable to any processor with respect to any food or feed product processed or manufactured in whole or in substantial part from any agricultural commodity" and of "community ceiling price orders" issued by regional or district OPA offices. This advance approval is limited to OPA action taken on or after July 5 and before July 31. The approval may be withdrawn at any time, in whole or in part or with respect to any individual maximum price.

This action by the Secretary of Agriculture is in accordance with the authority given him by the Andrese amendment to the Emergency Price Control Act. The amendment provided that all price actions taken with regard to any agricultural commodity or fool processed from such commodity must be approved in advance by the Secretary of Agriculture.

RESTRAIN CAROLINA PACKER

The Raleigh, N. C., district OPA office on July 3 announced that a final decree had been signed by Federal Judge Don Gilliam restraining the R & S Packing Co. of Raleigh from buying, receiving or negotiating for the purchase of cattle at above-ceiling prices. Theodore S. Johnson, district OPA director, said the firm was already under a prior order restraining it from selling pork and beef above ceilings.

Page 16

The National Provisioner-July 14, 196

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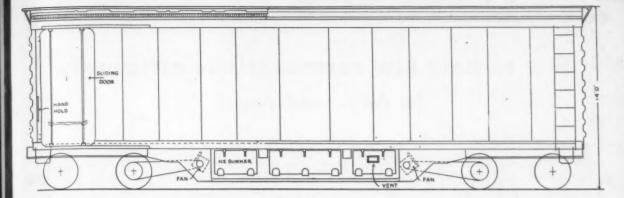
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Aluminum Beef Car to Speed Shipments

A LUMINUM refrigerator car especially designed for high speed shipment of beef sides has been developed by the Reynolds Metals Co., Richmond, Va. Weighing some 14,000 lbs. less than the standard refrigerator car of similar exterior dimensions, the new aluminum model is adapted for use on streamlined or fast freight trains, according to J. W. Burnett, head of the company's railway supply division.

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The new car will have a superstructure of high strength, corrosion resistant aluminum alloy with underframe and trucks, of the swing action and roller bearing type, made of steel. Several innovations of interest to meat packers are incorporated in the car, among them an overhead rail system which makes possible more rapid and efficient loading than has been achieved in the past.

Another radical departure from conventional design is the installation of ice bunkers below the car, instead of at the top or the ends, thus lowering the center of gravity and at the same time increasing the pay load area. Continuous circulation of cold air while the car is in motion is assured by two fans driven by the car's axles and located at each end of the ice chamber. One fan blows cold air into the car through grated vents in the floor, while the other creates a suction which draws in air from the opposite end of the bunker. In this way the air is kept in constant flow, being reversed when the car travels in the opposite direction.

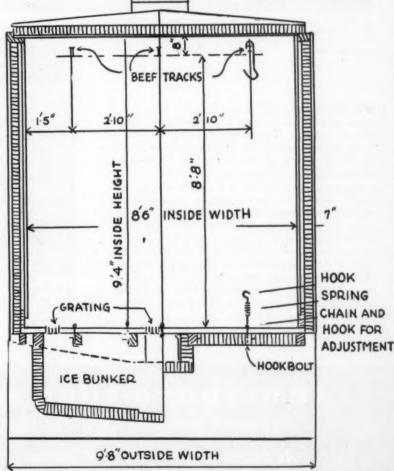
The blower fan operates at an average rate of 500 cfm., dependent, of course, upon the speed of the train. The intake fan operates at 450 cfm. The remaining 50 cfm. of air drops through openings immediately above the center of the ice bunkers and is recirculated.

The fans, designed and manufactured by the B. F. Sturtevant Co., Boston, Mass., are suspended on swivel mounting to adjust automatically for curvatures and other irregularities in the rails. Two V-belts, motivated by the axles, drive the fans' gear mechanism,

which can be pre-set to maintain the desired temperature en route.

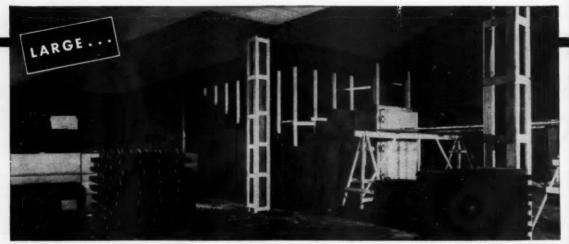
A heater may be installed through the bunker door at ground level for use in the winter, thus eliminating the difficulties of installation through roof hatches. The same system of air circulation takes care of the heat as the cold. In spring and fall, when neither additional heat nor cold is required, small ventilator doors permit air circulation throughout the car.

Because the new lightweight cars will travel at higher speeds, consequently arriving at their destination in shorter time, it has been possible to reduce ice bunker space to 6,600 lbs. capacity. The cars will hold required temperatures for 56 hrs. after being pre-cooled, it is said. Where cars are iced a few miles



CROSS SECTIONAL VIEW OF NEW ALUMINUM REFRIGERATED BEEF CAR

How to hold low temperatures efficiently in any cold room



▲ Cold storage room 102' x 51' under construction for Rubenstein Produce Co., Dallas, Texas. About three carloads of Armstrong's Corkboard were used on this job, which includes a sharp freezer insulated with 8" of corkboard on the outer walls and 6" corkboard partitions inside.

NO MATTER whether your refrigerated space is a giant cold storage warehouse or a small cooler room, you can be sure of economical operation over the years if it is insulated with Armstrong's Corkboard, erected according to Armstrong specifications by Armstrong's Contract Service.

Armstrong's Corkboard is a highly efficient heat barrier that is naturally moisture resistant. Armstrong's specifications embody the best practice developed during its 40 years' experience. And Armstrong's nation-wide Contract Service includes: (1) practical engineering help, (2) dependable materials, and (3) installation by trained, skilled mechanics. For full information about this triple service write today to Armstrong Cork Company, Building Materials Division, 6507 Concord Street, Lancaster, Pennsylvania.



▲ Chill room in the Elk Street Market Terminal, Buffalo, N. Y., insulated with Armstrong's Corkboard. Note 2-layer construction, with staggered joints, and erection of corkboard in hot asphalt. One wall is a 2-layer solid corkboard partition.

ARMSTRONG CORK COMPANY

Complete Insulation (A) Contract Service for All temperatures from 300° below zero to 2600°F.

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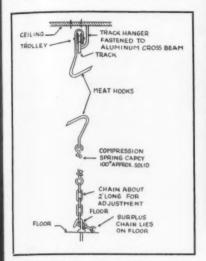
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beef dock

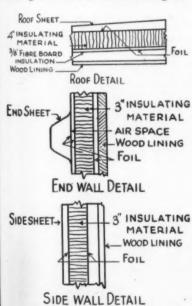
dock re-ha from their loading point, they will be automatically pre-cooled by the action of the fans while in transit between the two points.

Loading of the aluminum cars, which will have a capacity of 78 beef sides each, will be much simpler and faster



MEAT HOOK, TROLLEY DETAILS

than at present, Burnett pointed out, since it will not be necessary to remove the carcasses from plant meat hooks in order to load them. The cars will have a system of overhead rails which, by means of a switch, can be directly connected to the loading dock rails. The sides of beef can then be railed on board and securely fastened (see acompanying sketch of meat hooks), obviating the task of first removing the



beef from the hooks on the loading dock, carrying it into the car and then re-hanging it. Refrigeration loss dur-

HOW CAR IS INSULATED



HAMBURGER FRONT LINE FAVORITE

Front line troops are receiving frequent reminders of home in the form of tasty hamburgers, cooked and packaged by the thousands in U. S. meat plants. In the photo above, Fred Huth, employe of Wilson & Co., Chicago, is shown scooping cooked hamburgers into a tray conveyor immediately prior to their being packed two to a can.

ing loading is cut sharply by this rapid and efficient method.

The new cars, because of their greater interior height, will also afford packers an opportunity to ship beef halves. The low ceilings of most standard refrigerator cars preclude the shipment of sizes larger than quarters, according to Burnett, who added that the few refrigerator cars now capable of transporting beef sides have too great an exterior height to be used where low underpasses are encountered. The aluminum beef refrigerator cars are only 14 ft. high, giving them a more widespread use.

Ample aluminum and other necessary materials are now available for the manufacture of the new refrigerator cars, Burnett disclosed, with delivery possible within six months after orders are placed. The cars may be purchased outright by meat packers if they desire, Burnett said.

CANADIAN EXPORT CONTROLS

Hon. J. L. Ilsley, Canadian minister of finance, announced recently that meat and dressed and live poultry had been placed under export permit at all customs ports across Canada to insure the filling of an American contract for 30,000,000 lbs. of poultry for the armed forces. The action is similar to that taken several weeks ago at Windsor, Ont., when chicken and meat were put under export permit to halt the increasing number of U. S. consumer purchases being made by residents of Detroit

NEW BOXING ALLOWANCES

Allowances that may be added to maximum prices for packing canned whole hams in nailed solid wood boxes for overseas shipment by war procurement agencies were announced this week by the Office of Price Administration in Amendment 6 to RMPR 156. The allowances become effective July 16, 1945, and are in addition to the 50c per 100 lbs. allowance already in effect for packing or boxing canned whole hams for domestic shipment. The new allowances are:

Bize of box	Addition per cwt.
40 lbs. or less	81.20
Over 40 lbs., under 70 lbs	95
70 the or more	. 70

The new allowances bring the total allowances up to those already in effect for other canned pork items packed in nailed solid wood boxes, OPA said.

WFO 48 TERMINATED

The U. S. Department of Agriculture has terminated War Food Order 48 which became effective April 6, 1943, and which limited inventories of all slaughterers and meat handlers. Operation of the order has been suspended since September 1943.

SEES FROZEN FOOD BOOM

J. Frank Grimes, president, Independent Grocers Alliance, Chicago, predicts that frozen food sales during the next three years will reach \$10,000,000.000.

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TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES C-D SUPERIOR KNIVES

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all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

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Ches. W. Dieckmann 2021 Grace St., CHICAGO 18, ILL.

"FOOD IN ARMOR" TELEVISED

THE development of Army rations by the Quartermaster Corps from Revolutionary days to this day of highly nutritious meals in a can was the subject of a recent television show. A Pacific island scene, complete with a replica of a South Sea island hut, was created in the studios of General Electric Station WRGB, Schenectady, N. Y. in cooperation with



the Can Manufacturers Institute. Three GIs and an island native made up the cast of characters for the live-show dramatic portions of the performance and the dramatic spots were interspersed with GI humor.

The movie background scenes were taken from the H. J. Heinz Co. moving picture, "Yesterday, Today and Tomorrow"—a film illustrating the history of food processing from the time of Nicholas Appert to the present.

Colonel Rohland A. Isker, director of the Subsistence Research and Development Laboratory, Chicago Quartermaster Depot, was guest of honor and principal speaker at the television show. He told of the work performed by the laboratory in perfecting foods and cans in which to carry them to our men at the front. Colonel Isker also stated that much of the credit for keeping our American forces the best fed in the world can be given to the marvels of modern packaging.

The upper photo shows the television cameras in position during the presentation. Left to right, examining Army canned rations, are Col. Isker, Jean E. Allen, consumer information director, Can Manufacturers Institute, and Wilson B. Larkin, chief, metal and fiber can section, Containers Division, War Production Board, Washington, D. C.



Those shown in the lower photo are Col. Isker; Miss Allen; Gordon Cole, advertising manager, Can Manufacturers Institute, and H. Ferris White, executive vice president of the institute.



CLICK!

PACKAGING

in performance, packaging DANIELS can help your star in the show.

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STOCK YARDS

warplane

MEAT INDUSTRY SUPPLIERS

CREATORS AND MANUFACTURERS OF FINE FOOD SEASONINGS

Up and down the MEAT TRAIL

Personalities and Events of the Week

- Paul Cornelius, president, Cornelius Packing Co., Los Angeles, is confined to a hospital as the result of a broken leg sustained July 2 while horseback riding at his ranch near Coleville, Calif.
- Employes of Swift & Company's Harrisburg, Pa., plant exceeded their Seventh War Loan goal by 18 per cent, A. L. Tolin, plant manager, announced. The company's Spokane, Wash., branch went over the top with 153 per cent of its quota, under the leadership of D. F. Collis, war bond committee chairman.
- Clinton P. Anderson, new Secretary of Agriculture, has been succeeded as chairman of the House special committee to investigate food shortages by Representative Stephen Pace of Georgia.
- Lloyd Needham, who joined Wilson & Co. last fall as a cattle buyer in the Union Stock Yards, Chicago, following many years of association with the Supreme Packing Co., Elburn, Ill., as manager and cattle buyer, has been transferred to Cedar Rapids, Ia., as head cattle buyer for Wilson there. This spring, Needham went to western Iowa to establish a buying center for the company. His early farm background

and close understanding of the cattle feeder's problems ably fit him for his new post.

- Charges that Fried & Reineman Packing Co., Pittsburgh, Pa., had exceeded its meat quota for nine successive months were filed recently in federal court by OPA, which sought an injunction against further violations. No criminal complaint was filed.
- Pfc. Charles E. Rowe, formerly employed in the payroll office of the Kuhner Packing Co., Muncie, Ind., is now on duty with the Chinese Combat Command, the U. S. Army organization working in the field with the Chinese army to increase its effectiveness against the Japs. The 475th infantry regiment, to which he is attached, was organized in North Burma from the famed Merrill's Marauders and replacements from the U. S. after the successful battle for Myitkyina in early 1944.
- Robert Blumberg has opened his own jobbing and brokerage office at 130 Reade st., New York, 13, N.Y. He is well known in the meat packing, sausage manufacturing and food fields since, during recent years, he has been associated with Sayer & Company as sales manager. Prior to that time he served in a similar capacity with Hygrade Food Products Corp. In his new venture Mr. Blumberg will handle canned meats, cheese and other food products

John W. Morris, 76, Veteran Rath Superintendent, Dies

John W. ("Big Jack") Morris, 76, well-known plant superintendent of the Rath Packing Co., Waterloo, Ia., whose



J. W. MORRIS

66-year term of service in the meat packing industry placed him in the front ranks of industry veterans, died on June 21 in Presbyterian hospital, Waterloo, where he had been a patient for about six weeks.

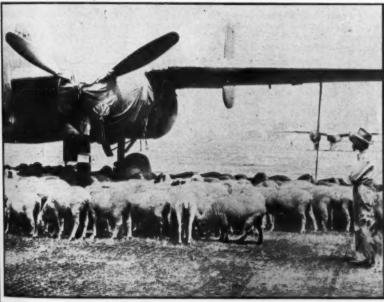
Morris' connection with Rath Packing Co. began at the age of ten, when he joined the firm as a needle

threader for cloth ham wrappers. He was employed there 32 years, then engaged in farming near Ottumwa for eight years. Returning to Rath in 1918 as killing boss, in charge of the slaughtering and cutting departments, he was gradually given broader duties until he became plant superintendent.

John W. Rath, former president and now chairman of the board of the company, once stated that Morris "probably knows more men in the employment of packers than any other man in the business."

and in addition to his office will maintain warehouse and cooler facilities to serve his shippers.

- An estimated 6,000 Swift & Company employes and their families filled to overflowing the Shrine auditorium at Los Angeles on June 29 for the West Coast premiere of the company's documentary film, "Red Wagon." In addition to Swift executives and workers, a large number of meat industry representatives from other packing plants also attended the showing.
- Governor Goodland of Wisconsin on June 26 signed into law a measure exempting from provisions of the state slaughterhouse law animals produced and slaughtered by farmers on farms.
- The Mouret Packing Co., Opelousas, La., on June 22 resumed operating under BAI inspection, it is reported.
- Foremost Kosher Sausage Co. of Philadelphia is preparing its plant for operation under federal inspection. The work is being done under the supervision of Morris Fruchtbaum, packinghouse architect.
- E. Frank Lavan, Philadelphia provision broker for many years, drowned in Lake Pocono, near Stroudsburg, Pa., on



HUNGRY SHEEP SOLVE AIRPORT FIRE HAZARD

This shepherd and his 400 sheep have taken over the job of protecting Uncle Sam's warplanes on the Air Technical Service Command field at San Bernardino, Calif. The grass, which grows rapidly up through the steel mat runways, cannot be clipped satisfactorily by mowers, thus creating a fire hazard to planes at the field.

July 6 when he fell overboard after suffering a heart attack while fishing with friends. He was active in the management of the Carstens Packing Co., Philadelphia. Earlier, he was in charge of the Philadelphia branch of Libby, Mc-Neill & Libby and at one time had been wholesale meat manager for Wilson & Rogers, Inc.

• James E. O'Neill, executive of the Mission Provision Co., San Antonio, Tex., has been elected to a third term as president of Associated Employers, Inc., of that city. Achievements of the organization during O'Neill's latest term were highly praised by the board of directors.

• Herbert C. Cook, 83, connected with the wholesale meat trade at Yarmouth, N. S., on his own account for many years and operating throughout Nova Scotia, died recently in that city.

• Los Angeles county, Calif., has been granted an OPA permit to slaughter county-owned cattle and hogs for use in its public institutions. Existing regulations forbade the county to slaughter 70 head of hogs raised on the jail honor farm at Castaic and seven beef cattle at the Hondo county farm.

• The Little Rock Packing Co., Little Rock, Ark., is now operating under government inspection. In newspaper advertisements, the company urges the cooperation of Arkansas livestock raisers in shipping their stock to the plant. The company is also advertising for extra help, with present production schedules calling for more butchers, casing helpers and sausage workers.

• J. M. Foster, vice president of John Morrell & Co. in charge of operations, has announced the recent appointment

of P. W. (Pat) Orman to the position of divisional superintendent in charge of employe relations for the plant operating departments. The promotion became effective June 18. In this position Orman works directly under J. V. Snyder, superintendent.





PAT ORMAN

employment manager at Ottumwa. He has been associated with Morrell's since October, 1929, most of that time in the personnel department. For a short time he served as Morrell salesman at Columbia, Mo.

Foster also announced the appointment of Wayne Brubaker to succeed Orman as employment manager in the personnel department. Brubaker has been employed in the personnel department at Ottumwa for the past two years following his honorable discharge from the Army in June, 1943.

• Purchase of waterfront property for establishment of one of the largest freezing and cold storage plants along the Atlantic coast at Brunswick, Ga.,



HOW TO GET A HEAD

Harry Gruenberg, Springfield, Ill., representative of Mayrose Packing Co., St. Louis, Mo., displays giant head of cabbage which he raised in Victory garden this year. Cabbage tipped the scales at 10 lbs.

has been announced by Sam L. Lewis. The plant, specializing in seafood of all kinds, will also have facilities for beef and pork curing and storage.

• G. Harold Smith of Smith, Brubaker & Egan, Chicago, industrial engineering firm which specializes in architectural projects in the meat packing field, was reelected president of the Illinois Society of Architects at the forty-eighth annual meeting of the association held in Chicago recently.

• Max Milstein, 69, retired packing company executive and cattle buyer, died at his home in Denver June 24 following an illness of six months. Milstein began his 56-year career as a cattle buyer at the Denver yards, later becoming affiliated with the old Blayney Murphy Packing Co. He retired in 1943 as an employe of the H & M Packing Co., Denver.

 The Ohio house of representatives on June 29 defeated a conference report on a bill to regulate livestock sales after advocates of the measure disagreed over a bonding provision.

• New coolers, a remodeled cutting room and new welfare rooms are being constructed at the plant of S. E. Sostmann & Co. of Philadelphia. The firm makes SOS brand sausage. Morris Fruchtbaum, Philadelphia architect, is in charge of alterations.

• Castleberry's Food Co., Augusta, Ga., has been granted the WFA "A" award for its food production record. The firm of Walti, Schilling & Co., Inc., Santa Cruz, Calif., has been awarded the white star, which is given for a second years' outstanding performance.

• Julius Lipton, president, Aromix Corp., Chicago, is receiving the congratulations of friends in the industry upon becoming a grandfather. The father of the new grandson is a medical officer with the 238th General Hospital in Germany.

Staren Wins Army Award For Canned Meat Buying

John E. Staren, canned meat procurement specialist, has been officially commended and praised for exceptional civilian service in the name of Secretary of War Henry L. Stimson by Brigadier General J. E. Barzynski commanding general of the Chicage Quartermaster Depot. The official cition ceremony took place at the dependent on July 10 in the presence of high ranking officers, depot executives and representatives of the meat industry. Mr. Staren is the eighteenth War Department civilian to be so honored sing the beginning of World War II.

General Barzynski presented to Mr. Staren the commendation and citation which is in form of an official documentary certificate and a beribboned gold wreathed emblem to wear on the laps. The citation reads as follows: "In recognition of his outstanding achievement in the successful directing an purchasing of all canned meats bough by the Chicago Quartermaster Department of the industry have been of inestimable value in the speedy and efficient supply of subsistence for the arms forces and has resulted in tremendom savings to the government."

Mr. Staren entered the federal serice in 1942 as head procurement spe cialist and was assigned to cannot meat procurement. At present, he pur chases all canned meats for the Army Navy and Marine Corps. The subsist ence program administered by Stare consists of the procurement of 53 dil ferent meat items and 8 cheese item from some 169 firms located in all parts of the United States. It involves a pe culiarly complex problem in that cur rent, accurate, finger-tip knowledge an enormous mass of detail is required effectively to pursue sound purchasing policies.

• Howard C. Greer, vice president and general manager of Kingan & Co., Indianapolis, has been elected a director of the National Association of Cost Accountants for a three-year term. He has been active in the affairs of the Indianapolis chapter of the association and has given several technical talls before chapters in other cities.

 Newbrook Packing Co., Inc., has been incorporated in New York City to deal in meat products of all kinds. Israel Harkavy is the incorporator.

• Marine Pfc. Dale H. Miller, forms employe of the Rath Packing Ca. Waterloo, Ia., received 25 shraps wounds in the left leg, face, one and both arms June 2 on Okinawa. It is now recovering at a base hospital

 Construction of a beef packing plant to operate under federal inspection is now under way adjacent to the Owe Brothers Union Stockyards at Meridian. Miss. The building will contain facilities for slaughtering 480 calves dail, it is announced, and will employ about

Steam Injection Hot Water Heating __ Without Noise or Hammer Thermostat-Kange Degrees 1200 apletely tic Piston automatic Pressurizer Piston with a

Pick INSTANTANEOUS HEATER

No objectionable noise, pipe hammering or shaking pipes with the exclusive "Pressurizer Piston" in the PICK INSTANTANEOUS HEATER. Acting as a part of the steam injection tube it stabilizes injection pressure and automatically compensates for changes in heater load.

"Custom-selected" to fit your needs Pick heaters are obtainable in 7 sizes with maximum capacities ranging from 10 to 200 gallons per minute. Every heater is capable of sustained and accurate delivery of any volume from a mere trickle to its full capacity. Any temperature within the effective range of 40 to 180 degrees Fahrenheit can be in-

stantly selected and accurately maintained by merely changing the setting of the thermostat.

The versatility of the PICK INSTANTANEOUS HEATER fits it for all industrial needs, As a PRIMARY HEATER, capable of delivering any specified volume of water up to 200 gallons per minute. As a SUPPLEMENTARY HEATER for "spot" applications near the point of use. And as a BOOSTER HEATER easily installed in the discharge line to automatically "boost" and correct temperature deficiencies. For complete information and specifications write PICK MFG. CO., Dept. 1104, West Bend, Wisconsin.



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Made by PICK MANUFACTURING CO.

WEST BEND, WISCONSIN, U. S. A.

250 persons. The project is expected to cost approximately \$400,000.

• Field Marshal Sir Henry Maitland Wilson, head of the British joint staff mission to the U. S. and veteran of much rugged duty in the Middle East and Africa, recently visited the plant of Kingan & Co., Indianapolis, while in that city. He was accompanied by Lt. Col. Christopher Sinclair of the British Army, a nephew of William R. Sinclair, president of Kingan & Co.

• Elpidio Bofill, president of Anglo-American Agencies, Cuban representative of Hately Bros. Co., was visiting in Chicago late last week.

• Fire late last month destroyed the Salcedo Meat Co. slaughterhouse at

Chico, Calif., causing damage estimated at \$125,000 and resulting in the loss of meat and hides valued at \$23,000. The cause of the blaze was undetermined. Joe Salcedo, proprietor, said he planned to rebuild the plant.

 By eliminating Wednesday deliveries, Jack Franzos & Co., Pittsburgh, Pa., keeps two trucks traveling daily four days a week in the city and sends outof-town orders by parcel post, according to Clarence Hourvitz, bookkeeper.

• J. A. Hamilton, vice president in charge of branch house operations of Wilson & Co., Chicago, assisted by J. F. Costello and M. Zimmerman, directed a recent managers' meeting at the Hotel William Penn, Pittsburgh,

when 35 district managers from the Huntington, W. Va., and Syracuse, N. Y., districts attended.

Anglo-American Packing Corp., 517
 W. 57th st., New York City, has filed plans for additions to its plant. The \$50,000 expansion program will include a 30-ton boost in refrigeration capacity, smokehouses and freezers. The company is now operating under Army contracts.

• Dr. B. W. Fairbanks has joined the staff of the American Dry Milk Institute, Inc., Chicago, as head of the division of scientific development. He will have charge of the laboratories, the research program, scientific publications, and the technical phases of the various uses of dry milks and their quality development. He resigned his position as professor of animal husbandry at the University of Illinois on May 1.

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• Charles Norteman of the Charles Norteman Packing Co., Wheeling, W. Va., was the guest of J. O. Strigle, eastern representative, H. J. Mayer & Sons Co., on a recent fishing outing of several days' duration. They caught more than 100 large trout and Strigle landed a 72-lb. sea bass. Feasting on soft crabs, Norteman reportedly ate 18 at one meal.

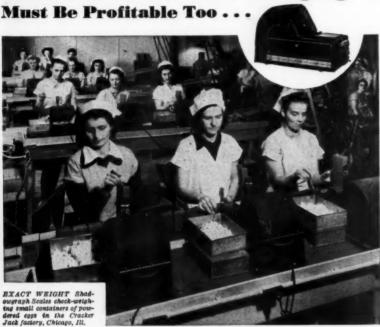
• J. L. Walters, 63, retired, formerly of Charleston, S. C., who passed away on May 11, had a long and diversified record of service in the industry. Affiliated for many years with Wilson & Co, he became assistant superintendent of the New York plant, later joining Schaffner Bros., Erie, Pa., and serving as general superintendent for 19 years. His last position was as general superintendent for the Val Decker Packing Co., Piqua, Ohio. Walters is survived by his widow and three daughters. His only son, Lt. John L. Walters, jr., died in France in August, 1944.

• Frank Rath, 71, died of a stroke at Waterloo, Ia., on June 20. He had been employed by the Rath Packing Co. for 50 years. Burial was in Fairview cemetery, Waterloo.

• Present day methods of marketing and distributing meat and poultry products were described by Swift & Company representatives during July when they were guest instructors at the University of Arkansas summer session. Henry Schumacher and C. Leonard Wiseman of the merchandising service department and T. G. Chase of the agricultural research department, all of the Chicago office, were Swift instructors.

• J. V. Snyder, superintendent of the Ottumwa plant of John Morrell & Co., has announced the promotion of Francis Mullin, assistant foreman of the fresh meat department, to the post of foreman of the freezer department and the transfer of George Ford, formerly assistant foreman of the tank department, to the three flavor and dry dog food departments as foreman. The latter succeeds Donald Reedquist, recently transferred to the general office.

Finished Products Packaging



Dehydrated, as well as a hundred other meat items, are finished products, profitably made, when they enter the packaging operation. Packaging in consumer or institutional containers must be profitable too. This operation requires scales... good ones... the right ones. In fact the better the scales the better assurance a profit will be made. Packaging leaks are costly, unnecessary and unprofitable. When you use EXACT WEIGHT Scales, fitted to the job, packaging will be profitable too. Write for the Meat Packers Scale Catalog today.



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ANDERSON, REUBEN.—S/Sgt. Reuben A. Anderson, killed in Germany on March 7, was on leave from the boiled ham department of Geo. A. Hormel & Co. Earlier, he had been reported missing in action.

BOOTH, HAVEN.—Pfc. Haven Booth, on leave from the stock food department of Geo. A. Hormel & Co., was killed in action in Germany.

DAHLGREN, BURR.—Ensign Burr Dahlgren, member of the invoice department of Geo. A. Hormel & Co., was killed in a training crash in this country on May 26.

DANKERT, FRED.—8 2/C Fred John Dankert, killed in action in the Pacific, was a member of the sweet pickle department of Geo. A. Hormel & Co.

DITTENHAUSER, ALFRED.—Pfc. Alfred Dittenhauser, formerly employed in the pork by-products department of the Sloux Falls plant of John Morrell & Co., was killed in action in Germany on April 10.

GRAFF, CHESTER.—Sgt. Chester Graff, former member of the invoice department of Geo. A. Hormel & Co., was killed on Luson April 10, it is reported.

GROSS, DALE.—S/Sgt. Dale Gross, 20, a bombardier, former employe of the Rath Packing Co., was killed in action over Italy on March 10. He entered the armed forces on July 1, 1943.

GUNDERSON, CLARENCE.—Pfo. Clarence Gunderson, 21, was killed in action on Mindanao in the Philippines on May 22, it is announced. Before entering the armed forces in March, 1943, he was affiliated with the Eath Packing Co., Waterloo, Ia.

HALEY, JOHN.—Pyt. John E. Haley, 30, former employe of Wilson & Co. at Oklahoma City, Okla., was killed in action February 28 in Germany. He had previously been reported missing in action.

JACOBS, RONALD.—Ronald Jacobs, 21, employed in the canning department of the Sloux Falls plant of John Morrell & Co., was killed while serving in Germany, it is announced.

RELLEY, CARLYLE.—Carlyle X. Kelley, employed by the Tobin Packing Co., Inc., Fort Dodge division, prior to enlisting in the Navy in March, 1944, was reported killed in action on February 2, 1945, in the Southern Pacific area when his ship was destroyed by a typhoon.

KRAMER, WILLARD.—Pfc. Willard Kramer, on leave from the sheep offal department of Geo. A. Hornei & Co., was killed in action in Italy during April, it is reported.

McINERNEY, JOHN.—Pvt. John McInerney, former Ottumwa pork cutting department employe of John Morrell & Co., was killed in a with a line of the property of the property with an infantry regiment intelligence unit.

MERINO, JESSE.—Sgt. Josse Merino, Swift & Company employe formerly reported as missing, was killed in action in Germany on November 28, 1944, it is now announced. He worked for the company at Kansas City in the sheep loading department.

PINNEO, HABRY.—Flight Officer Harry B. Pinnee, former Ottumwa plant employe of John Morrell & Co., was killed in a plane crash in India on May 29. He was en route to Delhi for a 15-day rest period following the completion of 70 missions piloting Army transports over the Himalayas at the time of the accident.

POSEY, R. F.—1st. Lt. H. F. Posey, jr., on leave from the Hormel branch at Mobile, Ala., was killed in the crash of a B-26 medium bomber ever Liege, Belgium, on May 25, 1944.

STEBURG, DONALD.—Donald A. Steburg, formerly employed by the Pt. Dodge division, Tobin Packing Co., Inc., was killed in Germany on April 6, 1945, it is announced.

STURM, GEORGE.—Ffc. George E. Sturm, killed in action in Remagen, Germany, on March 15, was formerly employed by the Aberdeen branch house of John Morrell & Co., entering the service in July, 1942.

SWEATT, RAYMOND.—Pvt. Raymond C. Sweatt, former employe of the smoked meat department of John Morrell & Co., Ottumwa, was killed in action on Okinawa on April 12. He was a member of an infantry regiment.

WOLFE, JOHN.—John H. Wolfe, employed by the Pt. Dodge division, Tobin Packing Co., Inc., from July, 1996, until joining the Army in January, 1942, was killed in action January 7, 1945, in the European area. He served in the medical corps before being transferred to the infantry.

MEAT BOARD SPECIALIST TELLS IT TO THE MARINES

Donald Tyler, meat specialist with the National Live Stock and Meat Board, is probably one of the few men who can "tell it to the Marines" and get away with it.

Tyler recently completed a two-day meat cutting demonstration at Camp Pendleton, Oceanside, Calif., in which he showed Marine butchers and cooks how to use meats to the most nutritious and appetizing advantage without waste.

"Butchers and cooks are the most important group in any military organization," said Tyler. "The health and morale of all the men depend on them." He added that housewives might learn a lesson by inspecting the manner in which Marine galleys render fats and conserve food.

Demonstrating the correct way to sharpen and clean knives, Tyler explained that the antique meat-cleaver is overworked and that a simple boning knife is much more effective. He illustrated how a boning knife can be employed to utilize every possible portion of meat and fat.

Tyler sums up the gist of 4,000 lectures to military installations with: "There is no such thing as tough meat. Any meat needs only proper carving and preparation to become tender."

LARD PROCESSING



Production Package

The Votator is exactly that—a production package in which all of the processing steps from rendered fat to finished lard have been wrapped up and tied together into one synchronized processing system. Everything is closed off from outside influences. Everything is under absolute mechanical control. Therefore the Votator not only produces lard with that snowy whiteness and smooth texture which spell sales appeal, but it does so uniformly at all times. And too, the Votator is a compact unit. It does its superior job in about half the space. Write to the Girdler Corporation, Votator Division, Louisville 1, Kentucky.



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*All Cudahy's Casings must pass a rigid test for uniformity in strength... are graded to a fraction of an inch by millimetric selection. These two processes help reduce breakage loss... help you make smooth, fine-looking franks and pork sausage!

Over 79 different sizes—from minced luncheons to pigmy links—whatever sausage you make, we have the right beef, hog, or sheep casing you need—including imported casings.

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MUCH STATE MARGARINE LEGISLATION AIMED AT GIVING MORE FREEDOM

Fifty-eight bills directly affecting margarine were introduced in 23 state legislatures during sessions convening so far in 1945, according to the National Association of Margarine Manufacturers. Ten margarine bills were enacted into law. None of these bills is opposed to margarine. With the exception of two bills still pending (Ohio and Wisconsin) and the ten which were passed, all the other margarine bills were either killed by the legislatures or died with their adjournment.

Seven bills were introduced proposing to impose further restrictions on margarine. None of these bills was passed. Minnesota Senate Bill 271, which prohibits the sale of manufactured foods containing imitation butter flavoring, has been interpreted not to include margarine.

Sixteen duration bills were introduced in ten states. These were of three varieties: (1) suspending state taxes, (2) suspending prohibitions against use of margarine in state institutions and (3) suspending prohibitions against manufacture and sale of colored margarine. Two of these bills, New York Senate Bill 365 and Pennsylvania House Bill 457, permitting the use of margarine in state institutions for the periods of one year and two years, respectively, were enacted into laws. Four other bills proposing to suspend or repeal prohibitions against the use of margarine in state institutions were considered.

Two bills exempting margarine containing soybean oil from the margarine sales tax were enacted into laws in Colorado and Kansas. Five bills proposing to reduce or eliminate existing taxes on margarine were introduced. Thirteen bills designed to suspend or eliminate the restrictions on coloring margarine were introduced in nine states. North Carolina House Bill 143. repealing the prohibition against the sale of colored margarine, except in public eating places, became law on March 13. Ten bills relative to license fee requirements were introduced in five states. Five of these were designed to eliminate the present impositions and two to reduce them. Two of these bills proposed to increase the present fee. Vermont House Bill No. 252, providing a sliding scale of license fees for sale of margarine based on quantity of margarine sold, was enacted into law.

Bills proposing regulatory changes were introduced in nine states. In Georgia the law was amended to obviate the necessity of labeling each package "oleomargarine" and of notifying guests in public eating places that the substance served is "oleomargarine." In Nevada it is now required that margarine be sold only in the following sizes: ¼ lb., ½ lb., 1 lb., 1½ lb., or multiples of one pound. A statement as to its true weight must be

printed on the label or outside wrapper in Gothic type not less than ¼ inch square. California made a technical change in its law so that the margarine labeling requirements are applicable to anyone making margarine, whether lawfully or not.

More Feed is Needed or Hog Cut Will be Sharper

More feed must be made available to producers and ceiling prices must be adjusted to meet increased production costs or the situation in hogs and portion is likely to become worse, the Producer Live Stock Commission Association warned this week. Pointing out that the recent production drop in pork is the greatest in the history of the industry, the cooperative warned the only immediate steps will forestall a fall pig crop far under the number required.

"Instead of raising more pigs an thus help relieve the meat shortage, an officer of the Producers declared "farmers are being forced out of the hog business because of inadequation price margins and inability to obtain corn in many sections.

"While there are very large quantities of carryover corn in the country, the owners of this grain are unwilling to part with it in view of the uncertainty of this year's crop. Hog feeders, it turn, fear that in the case of a shor corn crop the grain can be obtained only on a black market basis. There is not sufficient return in converting continuous properties of the control of

Farm leaders of Missouri have call the feed situation to the attention authorities in Washington and have so gested that wheat again be made avaable for feeding at prices comparal to those of corn.

OVERTIME FOR INSPECTORS

Federal meat inspection regulation have been amended by Secretary Agriculture Clinton P. Anderson read as follows:

Section 257.4. Overtime work of m inspection employes. The management of an official establishment desiring work under conditions which will quire the services of an employe of division on Sunday or a holiday, or more than 8 working hours of any including Monday through Friday, for more than 4 working hours of Saturday, shall, sufficiently in adva of the period of overtime, request inspector in charge or his assistant provide inspection service during a overtime period, and shall reimbuthe Secretary of Agriculture for cost of such overtime upon receipt notice from an authorized official of department. It will be administrativ determined from time to time wh days constitute holidays.

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Recent Orders by War Agencies

TIN CANS: The increasing scarcity of tin has necessitated the broadening of scrap salvage measures to include all industrial tin can users, through an amendment to Order M-325, the War Production Board has announced. The amendment requires all manufacturers who use the contents of tin cans in their manufacturing operations to adopt tin can salvage measures. The used tin cans must be properly prepared for salvage and delivered to the local salvage collection authorities or designated tin scrap collection dealers, WPB said.

PIPE: Resellers of pipe who furnish threaded and coupled line pipe 8 in. and larger to fill orders for merchant pipe may charge the higher line pipe selling prices, according to OPA. The ruling was made, OPA said, to clarify pricing for resellers of pipe, many of whom cannot obtain 8 in., 10 in. and 12 in. threaded and coupled merchant pipe that they order and are having to accept threaded and coupled line pipe in the same sizes. The difference between threaded and coupled line pipe and threaded and coupled merchant pipe, OPA pointed out, is in the size of the coupling, type and length of thread, and the pressure to which the material

is tested. OPA said the line pipe price, which is higher than the price of merchant pipe, may not be charged, however, unless the pipe offered for sale meets the line pipe specifications.

SHIPPING CONTAINERS: Quota restrictions on the use of new fiber shipping containers for food products have been eased by making the quotas, with a few exceptions, interchangeable for all foods. The exceptions are meat and meat products, fishery products, dairy products, poultry, eggs, unprocessed fresh fruits and vegetables, and canned or frozen fresh fruits and vegetables. Manufacturers and packers making appeals for more fiber shipping containers than are allowed them under Order L-317 should address them to the containers division, War Production Board, Washington 25, D. C., WPB said. Frequently, appeals have been incorrectly addressed to the containerboard branch of the paperboard division, which has resulted in unnecessary delay. The containers division appeals committee handles these cases, WPB emphasized.

FINANCIAL NOTES

Board of directors of John Morrell & Co. has declared a dividend of 50c a share on the common stock, payable July 31 to shareholders of record at the close of business on July 14.

HORSEMEAT DEMAND GROWS

Domestic demand for horsemeat has so increased that shipments of this product to Europe have been stopped recently, according to a statement by J. L. Hagens, manager of the Haracking Co., Topeka, Kans. However, he disclosed plans to resume shipment in the near future if space become available.

"People are just eating the stuff because they can't get beef," Hagen said. "We're shipping between four and five carloads of quarters a day to Beton and New York from our two plants. They eat it back there. All that is addition to millions of one-pound packages."

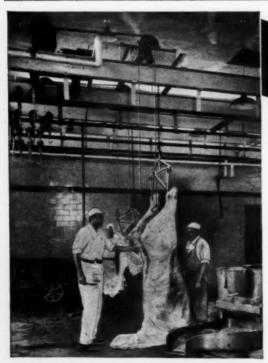
Soya Flour Approved

(Continued from page 13.)

states the division's policy on the water content of puff pastry shortening. The MID memorandum says on these points:

"Pork for use in pork sausage, whether fresh or smoked, and the ment and meat by-product ingredients of breakfast sausage, whether fresh or smoked, shall not contain more that should be cent trimmable fat, that is, it which can be removed by thorough practicable trimming and sorting.

"Puff pastry shortening shall at contain more than 10 per cent water."



MORE BEEF!

More beef is being dressed on R & M electric hoists than ever before. These speedy "lifts" get the most out of manpower—help butchers do better work, faster—cut costs—save time...now, and for years to come. There's real economy in R & M quality.

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Robbins & Myers builds hundreds of standard hoists in types and sizes for every packing plant purpose. Let us study your needs, and recommend equipment that suits both your work and your pocketbook.

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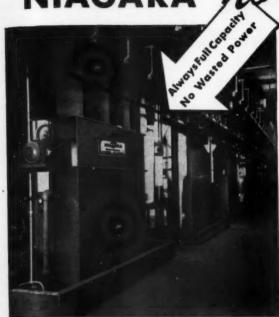
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A zervice embracing complete engineering and processing activities for the Frozen Food and Dairy Industries.

Inquiries are welcome about these and other related services. No obligation of course,



New Trade Literature

Lifts (NL 208).—Three new fourpage pamphlets have been issued by the Globe Hoist Co. dealing with various types of industrial hydraulic lifts. Sayings in time, labor and money are claimed where these hoists are used. One of the brochures is devoted to hydraulic freight elevators with several possible packinghouse uses suggested.— Globe Hoist Co.

Conduits (NL 209). — "Therm-O. Tile, the Conduit for Underground Pipa Lines," is the title of a four-page illustrated bulletin published by H. W. Porter & Co., manufacturers of conduit for hot and cold pipe lines. Described are four advantages claimed for Therm-O-Tile. In addition, the pamphlet shows a modified design for use in exceptionally wet or submerged areas.—H. W. Porter & Co.

Saw Blades (NL 218).—A novel booklet called "Meet Slim, the Saw Blade," has been issued by the Pittaburgh-Erie Saw Corp., telling in story form the extreme care with which saws are renovated at the plant after they have become worn and dull from extensive meat cutting duties. Each step in the process is outlined, down to the final inspection which, it is said, guarantees that saws emerge in perfect condition.—Pittsburgh-Erie Saw Corp.

Bulk Conveyor (NL 219).—Development of a new type of conveyor for bulk materials is announced by the Link-Belt Co. in a brochure which explains that the conveyor is both self-feeding from any one of several spouts and self-discharging to any number of points, the permitting continuous automatic operation. Another feature of the conveyor is that the material is carried in buckets supported on rollers, rather than being dragged in a trough.—Link-Belt Co.

Pumps (NL 220).—Two bulletins have been issued by Fairbanks, Morse & Ca describing their low-lift, large capacity pumps and their oil lubricated turbins pump. Illustrations, including pictures of actual installations and close-ups of equipment, are supplemented by concise text which provides a complete insight into the pumps' operations and uses.—Fairbanks, Morse & Co.

Electric Controllers (NL 225).—1 new 16-page bulletin describing their new Microact and other electric type Pyromaster controllers has been issued by the Bristol Co. Several different types of controllers are illustrated and described, contact and load circuit wiring diagrams are provided, and typical applications indicated.—Bristol Co.

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The National Provisioner-July 14, 196

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RECENT PATENTS

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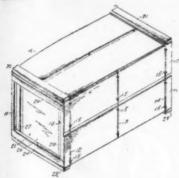
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468 Bowen Building Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

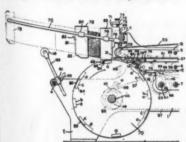
Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 25c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,378,505, COLLAPSIBLE CRATE, patented on June 19, 1945, by Carl H. Roumillat of Neptune Beach, Florida.



A shipping crate is provided having battens of special shape and disposed differently than in conventional crate construction.

No. 2,379,361, SEALING MACHINE AND THE LIKE, patented June 26, 1945 by Leon E. La Bombard, Nashua, N. H., assignor to The International Paper Box Machine Co., Nashua, N. H., a corporation of New Hampshire.



Portions of the receptacle are brought together by the machine and heat is then applied to their edge portions.

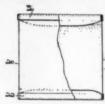
No. 2,377,358, CONTAINER AND METHOD OF FORMING THE SAME, patented June 5, 1945 by George Arlington Moore, New York, N. Y., assignor to Shellmar Products Co., Mount

Vernon, Ohio, a corporation of Delaware.



The container is a paper one, having a thermoplastic adhesive coating to provide, when folded and sealed, a hermetically-sealed box.

No. 2,379,043, CONTAINER, patented June 26, 1945 by Arthur F. Stagmeier, Upper Montclair, N. J., assignor to General Goods Corp., New York, N. Y., a corporation of Delaware.



Adapted for vacuum packing, this cardboard container also has a moisture impermeable layer.

CLAIMS STEER RESCUED FROM BAY AS SALVAGE

Whether a steer which tumbled into Los Angeles harbor last week constitutes "salvage" under maritime law was the legal technicality raised when one of a herd of cattle being transferred from Catalina Island to the Los Angeles Union Stockyards fell from the shipping barge into the harbor.

The animal was rescued by E. W. Walters, a water taxi operator, who claimed that the right of salvage applied to the steer as it would to a derelict ship when brought into port. Walters refused to return the steer to its owner, the Catalina Island Co., and took it home while lawyers pored over their admiralty books and even consulted Charles H. Carr, federal attorney.

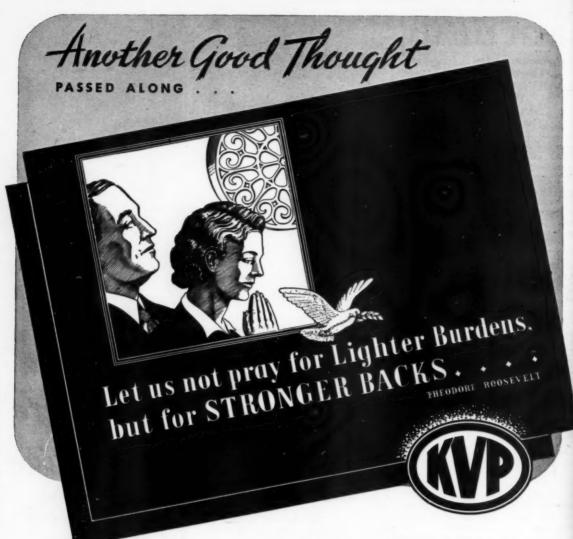
The controversy was eventually settled when Loren Garrison, state agriculture inspector, asserted, "It's merely a stray steer, that's all, whether on land or in the sea," and persuaded Walters to surrender the animal.

40-HOUR WEEK CONTRACTS

Approximately 1,400 meat cutters employed in 25 Los Angeles and Vernon, Calif., meat packing and canning plants will enforce a 40-hour week contract with operators of the companies instead of working 52 to 58 hours per week, officials of Butchers Union 563 announced at Los Angeles.

Union officials said the decision was reached after packers had rejected requests for two-week vacations with pay following five years' employment, and six days sick leave.





SPECIALISTS IN PAPERS FOR THE

MEAT PACKING INDUSTRY



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> KALAMAZOO VEGETABLE PARCHMENT COMPANY

> PARCHMENT - KALAMAZOO 99 - MICH. BRANCH PLANTS IN HOUSTON, TEXAS

"THE WORLD'S MODEL PAPER MILL"

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The National Provisioner-July 14, 1945

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PROVISIONS AND LARD Weekly Review

OUTPUT DROPS BELOW QUARTER BILLION LBS. DURING HOLIDAY WEEK

Meat production in federally inspected plants dropped down to 237,000,000 lbs. during the holiday week ended July 7, according to the War Meat Board. Output was 16 per cent below the 282,000,000 lbs. produced in the preceding week and 29,000,000 lbs. smaller than the 266,000,000 lbs. turned out during the corresponding period in 1944.

Inspected production by weeks, in 1945 and 1944, has been as follows:

Week Ended 1945	1945 lbs.	1944 lbs.
January 6	.308,200,000	410,000,000
January 13	.389,800,000	441,800,000
January 20		441,600,000
January 27		443,300,000
February 3		432,600,000
	.300,400,000	412,400,000
	.298,500,000	392,000,000
February 24		394,000,000
March 3	. 292,700,000	391,900,000
March 10		359,500,000
March 17		352,300,000
March 24		351,600,000
March 31		358,000,000
April 7		360,400,000
April 14		343,400,000
April 21		348,700,000
April 28	.269,700,000	347,600,000
May 5	.272,300,000	355,000,000
May 12		353,400,000
May 19		345,000,000
May 26		341,000,000
June 2		280,000,000
June 9		832,000,000
June 16	.292,600,000	326,000,000
June 23	.287,400,000	322,000,000
June 30	.282,600,000	326,000,000
July 7	.237,000,000	266,000,000

The estimated slaughter of cattle under federal inspection for the first week of July was 210,000 head, down 40,000 from the preceding week but 4,000 more than a year ago. Production of beef from this slaughter was figured at 109,000,000 lbs. against 129,000,000 lbs. a week earlier and 96,000,000 lbs. last year.

Inspected calf slaughter for the week ended July 7 was estimated at 96,000 head. This was 17,000 fewer than in the last week of June and 25,000 fewer

than a year earlier. The output of inspected veal last week was estimated at 10,000,000 lbs. compared with 12,000,000 lbs. in the preceding week and 14,000,000 lbs. in 1944.

The estimate of inspected sheep and lamb slaughter for the week ended July 7 amounted to 370,000 head compared with 435,000 for the preceding week and 386,000 in the same week last year. Production of lamb and mutton under federal inspection for the week was calculated at 15,000,000 lbs., 2,000,000 lbs. less than a week earlier but 1,000,000 lbs. more than a year earlier.

Inspected slaughter of hogs in the first week of July was estimated at 633,000 head. This compares with 777,000 for the preceding week and 1,049,000 last year. The calculated production of pork (excluding lard) for the week was 103,000,000 lbs., 21,000,000 lbs. smaller than a week earlier and 39,000,000 lbs. below the 1944 level.

MAY MEAT PRODUCTION

Total production of meat and lard from cattle, calves, hogs and sheep slaughtered under federal inspection during May, 1945:

	May, 1945 lbs.	May, 1944 lbs.
Beef	552.557,000	511,778,000
Veal	51,585,000	54,804,000
Pork (carcass wt.)	677,425,000	1,200,891,000
Lamb and mutton	77,290,000	68,335,000
Total	,358,858,000	1,835,808,000
Pork, excl. lard	528,725,000	871,665,000
Lard and rendered	100 450 000	040 800 000
pork fat	108,458,000	240,798,000

CCC PURCHASES

Purchases during the week ended June 30 were 78,575 lbs. of canned meats, 7,387,400 lbs. of lard and 6,025 bundles of hog casings.

EFFICIENT CONTROL SYSTEM GUARDS ARMOUR INVENTORY

Armour and Company's "dollar ceiling inventory system," introduced by George A. Eastwood, president, is described in some detail in a recent issue of Barron's, national business and financial weekly. This plan, it is said, enables Armour quickly to spot inventory items when they get out of line. At the same time, the system is flexible. Stocks can be swiftly adjusted to meet changing conditions.

During periods of rising prices, the system militates against building up inventories; in periods of falling prices it limits losses because inventories on which deficits are encountered are not unnecessarily large. The system also helps minimize capital needs by reducing funds tied up in inventories.

Once a month, each of Armour's 16 major divisions makes an inventory, broken down into individual items and divided into products and supplies. These inventory items are then related to the sales trend over the past six months and to the general economic outlook. Armour operates a commercial research department which calculates what the outlook is. These inventory reports are considered at a monthly meeting of all department heads and also reviewed by the president.

If the sales trend of a particular item is down, the current supply of the product should also be declining. If it isn't, the department head involved quickly takes steps to correct the discrepancy.

At the present time, the meat shortage is keeping inventories of all packing companies far below the danger level. Yet even now the Armour system is said to be helpful in controlling supply inventories. Supplies are a particularly vulnerable spot today because it is necessary to order far ahead. The dollar value of supplies should move in the same direction as products, under the Armour inventory system.

SOWS FARROWED, PIGS PER LITTER, AND PIGS SAVED, 1924-45, FOR THE UNITED STATES

	SOWS FAR	RROWED	PIGS PER	LITTER	PIGS	SAVED	
lear	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	(June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Year (Dec. 1- Dec. 1)
	Thousand	head				Thousand hea	ıd
925 926 927 928 929 930 961 981 982 983 984 985 986 987 988 989 994 941 942	9,799 -8,334 -9,048 -9,104 -9,104 -8,524 -8,919 -5,810 -9,122 -6,825 -6,467 -6,177 -6,795 -8,692 -8,243 -7,736 -9,124 -7,736 -9,187	4.344 3.639 4.600 4.294 4.294 4.294 4.294 5.179 5.293 3.857 3.857 3.845 7.576 5.518 6.517 5.518 7.576	5.12 5.74 5.59 5.63 5.70 6.02 5.79 5.86 6.01 5.86 6.23 6.36 6.12 6.36 6.31 6.30	5.49 5.70 5.74 5.80 6.01 6.09 6.09 6.08 5.80 6.14 6.32 6.30 6.43 6.43 6.41 6.29 6.34	50, 218 47, 859 50, 579 54, 502 52, 390 50, 479 49, 332 53, 984 51, 031 53, 460 89, 698 41, 422 43, 258 44, 258 44, 258 45, 258 46, 534 47, 034 48, 537 48, 537 48, 538 48, 538 48, 538 48, 538 48, 538 48, 538 48, 538 53, 538 54, 538 56, 53	23, 847 22, 451 24, 451 26, 474 26, 292 25, 646 24, 803 29, 192 31, 494 17, 968 24, 303 23, 290 24, 303 35, 713 35, 713 35, 713 36, 714 37, 714 38, 71	74,065 70,314 81,244 81,244 78,68 76,122 74,132 83,174 82,522 84,200 56,764 65,722 66,572 68,957 79,84,72
1945	8,204	15,548	6.30	² 6.36	51,687	235,300	1286.98

ARMY SHOE DEMANDS CUT; MORE CIVILIAN FOOTWEAR

The Army announced on July 10 a reduction in shoe production requirements for September. The output of combat boots will be reduced from 2,100,000 pairs, the July-Aug. production rate, to 1,500,000 pairs; service shoes will be lowered from 700,000 to 350.00 pairs.

This decreased schedule will be continued throughout the fourth quarter of the year, the Army said, adding that announcement at this time of the downward trend will provide a 60-day period for the industry to prepare for increased civilian production.

LAND 'EM SAFELY



The "Boss" Automatic Landing Device No. 401, prac-The "Boss" Automatic Landing Device No. 401, practical, positive acting, is essential for the safe landing of cattle on the bleeding rail. Equipped with automatic limit switch to-stop the motor and apply the magnetic brake, it holds the beef in proper position for safe landing. Shock absorber prevents transmission of shocks to gears in the hoist. Write for particulars—"BUY BOSS" for Best Of Satisfactory Service.





Look Into

Everything ROLLER CONVEYORS Can Do...

Conveyors handle a wide variety of commodities-parts, packages, units, cartons, cans, bottles, barrels, bundles, drums, boxes. Available in light, average, or heavy-duty types for portable or stationary use, in a wide variety of sizes, styles and lengths... all built by Standard. They give you substantial savings in

Write for catalog NP75 "Conveyors by Standard"-a reference book that will prove very useful to you.

STANDARD CONVEYOR CO.

STANDARD Gravity ... Pewer CONVEYORS

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS ‡Carcase Beef

tQuot. on beef items include permitted additions for some 5, plus 25c per cwt. for local del.

†Veal-Hide on

Choice carcass									.201
Good carcass .									.19
Good carcass . Choice saddles									.22

tVeal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

Brains 7%
Hearts, cap off
Tongues, fresh or fros
Tongues, can., fr. or fros 161/4
Sweetbreads
Ox-tails, under % lb 8%
Tripe, scalded 414
Tripe, cooked 81/4
Livers, unblemished
Kidneys

*Veal and Lamb Products

Brains		 	 	9%
Calf Livers, !	Туре А	 	 4	19%
Sweetbreads,	Type A.	 	 1	19%
Lamb tongue		 	 1	5

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (sweet-breads, brains & cutlets only) \$2.00.

Choice lambs											6			.220
Good lambe														.208
Commercial is	in	1Ř	18										*	.218
Choice hindsa														.2914
Good hindsade	11	В												.27%
Choice fores .														.2100
Good fores	. 0						*							.200
	H	1	и	8	ĸ	ı	c)1	n					
Choice sheep														100
Cood sheep						*	*	~	٠					
												-		1196
Good sheep				*	*	×		*		*				-112
Choice saddle														.100
Choice saddles Good saddles												 		.186 .146
Choice saddles Good saddles Choice fores										 		 		148
Choice saddles Good saddles Choice fores Good fores										 		 		2000
Choice saddles Good saddles Choice fores Good fores Mutton legs,	ch		ic							 		 		148
Choice saddles Good saddles Choice fores Good fores	ch		ic							 		 		2000

**Quot. on lamb and mutton are to Zone 5 and include 10c for stocks ette, plus 25c per cwt. for del.

*Fresh Pork and Pork Product

Reg. pork loins, und.	12 lbs 23%
Pienies	
Tenderloins, 10-lb, car	rtons29
Tenderloins, loose	
Skinned shidrs., bone	in
Spareribs, under 3 lbs	100
Boston butts, 4/8 lbs.	
Boneless butts, c. t	
Neck bones	
Pigs' feet	4
Kidneys	
Livers, unblemished .	13
Brains	11
Ears	
Snouts, lean out	
Snouts, lean in	
Heads	
Chitterlings	
Tidbits, hind feet	
Aldoits, mind rece	

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	į
parchment paper	l
Fancy trim, brisket off, bacen, 8 lb. down, wrap	į
Square cut seedless bacon, 8 lb. down, wrap	į
Beef sets, smoked Insides, D Grade	į
Insides, D Grade	l
0 1 1 1 1 1 1	

Quotations Quotations on pork items an loose, wrapped, f.o.b. Chicago, iject to OPA quantity differentials.

*VINEGAR PICKLED **PRODUCTS**

		200-lb.					
Regul	lar tri	pe, 200	-lb. b	bl.			27
Hone;	y, trip	ie, 200-l	b. bb	1			31

*BARRELED PORK AND BEEF

Clear fat back pork:
70- 80 pieces
80-100 pieces
100-125 pieces
Clear plate pork, 25-35 pieces 3
Brisket pork
Plate beef, 200 lb. bbls
Ex. plate beef, 200 lb. bbls
For prices on sales to War Proce
ment Agencies, see Amendment 36
RMPR 148, effective May 26, 196

*Quot. on pork items are for buthan 5,000 lb. lots and include a permitted add., except bexing as loc. del.

SAUSAGE MATERIALS

Cariot Danis, Cago, zone, room
Reg. pork trim. (50% fat)
Sp. lean pork trim. 85%
Ex. lean pork trim, 95%
Pork cheek meat
Pork livers, unblemished
Boneless bull meat
Boneless chucks
Shank meat
Beef trimmings
Dressed canners
Dressed cutter cows
Dressed bologna bulls
Pork tongues

Carrelat,
Thuringe
Farmer
Heisteine
B. C. Sa
Genoa st
Pepperon
Mortadel
Cappicols

±DC (Q1

Pork sau Pork sau Frankfur Frankfur Bologna, Liver sau Smkd. liv Head che Minced li Tongue as Blood sau tPrices per cwt. purveyors is made. packaging

CUI Mitrate of in 425-1 Saitpeter,
Dbl. rei
Small c
Medium
Large c
Pure rfd.
soda ...
Sait, in m
only,
Granula
Medium
Rock, b

Rock, b Sugar— Raw, 96 New (Standar (2%) Packers' bags, f. less 2 Dextrose, (cotton) in paper

(Basis Ch;

The Nati

DRY SAUSAGE

Cervelat, dry	, in	hog	bun	gs.		 .58
Thuringer						 .31
Farmer				* *		 .41
Relateiner					000	 .41
B. C. Salam	i, se	mi-d	гу			 .54
R. C. Salam	i, se	mi-d	гу			 .32
Genoa style	Sala	mi.,				 . 63
Pesperoni						 .50%
Mertadella.	semi	-dry				 .28
Caspicola (c	ooke	d) .				 .43%
Proscuitto						 .37%

DOMESTIC SAUSAGE
(Quotations cover Type 2)
Perk sausage, hog casings 28%
Perk sausage, bulk
Frankfurts, in sheep casings 281/4
Frankfurts, in hog casings 25%
Bologna, natural casings231/4
Belogna, artificial, casings 22%
Liver saus., fr., beef casings 2114
Liver saus., fr., hog casings 22%
Sukd. liver saus., hog bungs24%
Head cheese20
New Eng., natural casings 38%
Minced lunch, natural casings 25 %
Tongue and blood
Blood sausage
Soure20
Polish sausage

frices based on sone 5, plus \$1.50 per cwt. for sales to retailers and pureyors of meals where no loc. del. is made. Prices include boxing or sucharing costs.

CURING MATERIALS

The state of the s	UWL.
Nitrate of sods (Chgo, w'hee)	
in 425-lb, bbls., del	8 75
faltneter, n. ton, f.o.b. N. Y.:	0.10
Sampeter, H. ton, 1.0.0. A. I.:	
Dbl. refined gran	
Small crystals	12.00
Medium crystals	13.00
Large crystals	
Pure rfd. gran. nitrate of soda.	4.00
Pure rid. gran. micrate of souls.	4.00
Pure rfd. powdered nitrate of	
andunq	uoted
fait, in min. car of 80,000 lbs.	
anly, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	
Reck, bulk, 40 ton cars	8.80
Sugar-	
Raw, 96 basis, f.o.b.	
New Orleans	3.74
Standard gran., f.o.b. refiners	
(2%)	5.50
1270)	0.00
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.,	
less 2%	5.15
Dextrose, in car lots, per cwt.,	
(cotton)	4.80
is paper bags	4.75
m baber outsa	4.10

SPICES

m

AND

4, 196

(Basis Chgo., orig. bbls.	bags,	bales.) Ground
Allepice, prime	28 29	301/2
Chili powder	40	41
Cleves, Amboyna	23	27
Giager, Jam., unbl	30	88
East Indies1	95	1.19
E. & W. I. Blend		90
Nustard flour, fey		34 22
West India Nutmeg		53
Paprika, Spanish		55
Red No. 1		85
Black Malabar		131/4
Black Lampong Pepper, wh. Sing	12	131/2
Muntok		
Packers		15%
Nominal quotations.		

SAUSAGE CASINGS (F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.) Reef casings:

Middles, select, extra,
21/2 in. & up
Dried or salted bladders, per piece:
12-15-in. wide, flat 71/2@ 9
10-12-in. wide, flat 4 @ 61/
8-10-in. wide, flat 2% @ 3%
10-12-in. wide, flat
Hog casings:
Extra narrow, 29 mm. & dn 2.40
Narrow mediums, 29@32
mm 2.40
Medium, 32@35 mm 2.10
Medium, 35@38 mm 1.86
Wide, 38@43 mm1.55@1.63
Extra wide, 43 mm1.45@1.60
Export bungs
Large prime bungs18 @20
Medium prime bungs11 @14
Small prime bungs 8 @10
Middles, per set21 @24

SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	1.00	1.18
*Cominos seed		26
Mustard sd., fcy. yel American	154	
Marjoram, Chilean	25	30
Oregano	13	16
*Nominal.		

OLEOMARGARINE

White															
White															
Water	chu	rne	đ	par	str	y	 9							.1	1814
Milk el															
Vegeta	ble	typ	le.							.1	U	n	q	uc	oted
	~~~	-32	-					•	•			-	*		

AEGE INDEE OILS
White, deodorized, summer oil, in tank cars, del'd Chicago14,55
Yellow, deodorised, salad or win- terized oil, in tank cars, del'd Chicago
Raw soap stocks:
Cents per lb. del'd in tank cars.
Cottonseed foots, basis 50% T.F.A.
Midwest and West Coast34 East
Corn foots, basis 50% T.F.A.
Midwest3% East3%
Soybean foots, basis 50% T.F.A.
Midwest and West Coast3% East3%
Soybean oils, in tanks, f.o.b.
mills, Midwest11%
Corn oil, in tanks, f.o.b. mills12%
Corn on, in tanna, 1.0.0. mins 12%
Manufacturer to jobber prices fo h

Having Greater Efficiency Serpentine Plates for locker plants, sharp freezing cabinet liners, and beverage cooling. Streamline Truck Plates for refrigerated transportation.

KOLD-HOLD MANUFACTURING CO. 429 N. Grand Ave. . Lansing 4, Mich.

Tricks of the trade



### It's the Knack of the skilled mechanic that makes the difference in an insulation job.

HERE is an art to applying insulations properly-and THERE is an art to applying institution property only experienced applicators know the many little practices that make for success.

Johns-Manville places a trained force of workmen and engineers at your call-men capable of handling your insulation job from planning through application. In some areas, the organization is J-M's own construction forcein others, it's a J-M Technical Service Unit.

Because of its many advantages, J-M Rock Cork is preferred for low-temperature insulation by leading refrigeration engineers. Among the outstanding features of this basically mineral insulation are its low thermal conductivity, resistance to moisture and ease of installation.

For details about Rock Cork, write for brochure DS-555. Johns-Manville, 22 East 40th St., New York 16, N. Y.

And . . . remember an insulation's performance is only as good as its application.







### AVAILABLE AGAIN!

After 3 years occupation in the war effort, we now have WPB approval for unlimited production of Adelmann Ham Boilers.

**Inquiries Invited** 

### HAM BOILER CORPORATION

CHECK YOUR SALT	V c	TIME HECK	TO YOUR	SA	LT	Į
-----------------	-----	--------------	------------	----	----	---

Are you using the right grade? Are you using the right grain? Are you using the right amount?

DON'T

 If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your individual requirements. No obligation. Just write the Director, Technical Service Dept. IY-7.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

## MARKET PRICES New York

### DRESSED BEEF CARCASSES

### City Dressed

	heifer,													
	heifer,													
Steer,	heifer,	con	m	e	ri	:1:	al	١,					. 19	
Steer,	heifer,	uti	ilii	ŧу					0	0	0	0	.17	
Cow,	commerc	rial											.19	

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

### KOSHER BEEF CUTS

Steer.	hfr	tri	choic	e	2114	
Steer.	hfr	tri	good .		201/2	
					191/4	
					17%	
					24	
					221/	
					rcial.21 1/4	
Steer,	hfr.,	reg.	chk.,	utility	181/	b
	_					

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc.

del.											
Steer,	hfr.,	rib,	choice.				۰	0		. 2	53
Steer.	hfr	rib,	good							.2	41
Steer.	hfr	rib.	comme	re	ial	١.				$\cdot^2$	21
Steer.	hfr	rib.	utility	٠.,						. 2	0
			choice								
Steer.	hfr	loin	good.							.2	91
Steer.	hfr	loin.	comm	er	eli	a l				.2	41
Steer,	hfr.,	loin,	utility							.2	1
	_				_						

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

### *FRESH PORK CUTS

Western

Pork loins, fresh, 12 lbs. dn25
Shoulders, regular22
Butts, regular 3/8 lbs261/3
Hams, regular, under 14 lbs23%
Hams, skinned fresh, under
14 lbs25 %
Picnics, fresh, bone in22
Pork trimmings, ex. lean32
Pork trimmings, regular191/3
Constitutings, regular
Spareribs, medium
City
Dork lains #s 10/19 lbs 961/
Pork loins, fr., 10/12 lbs261/3
Shoulders, regular231/2
Butts, boneless, C. T32
Hams, regular, under 14 lbs23%
Hams, sknd., under 14 lbs25%
Picnics, bone in
Tichica, bone m
Pork trim., ex. lean32
Pork trim., regular191/2
Spareribs, medium
Boston butts, 2/8 lbs28

### *COOKED HAMS

Cooked				
			 	48
Cooked				
8/dov	vn	 	 	46%

### *SMOKED MEATS

								_		
Reg.	hams,	under	14	lb	8.	* *			٠.	.28
Reg.	hams,	14/18	lbs				0			.279
Meg.	nams.	OVET	125 1	LED III				ä.		- 200
SEG.	nams.	unuer	1.2	10	ю.					
Skd.	hams.	14/18	104			0.1				20
Skd.	hams,	OVET	18	ba				_		.99
Pieni	cs, bor	e in.					Ī			260
Baco	n, Wes	tern	8/19	2 1	he		-		- 1	941
Dane	n, city	0/19	The		-			*	• •	
DECO	a, city	, 0/12	TEN		* *	* 1	 *			.23
Beef	tongue	ligh;	t							.31
Beef	tongue	es, her	AVY.							31

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MONI THU

Price for the

follows

Paci

Refined 1 Chicago Kettle re Chicago Leaf, ket f.o.b. ( Neutral, Chicago Shortenin

EAST

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demand

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South

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demand

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raisers.

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LARD

*Quotations on pork items are to less than 5,000 lb. lots and include all permitted additions.

### DRECCED HOOG

I	ogs,	gd	. &	ch.,	h	d		1	01	n,	0	1	ľ		1	Ì	l	t	in.
	July	1	t, u	nder	5	H	,	1	b	6		۰	0	0					\$21,5
	81	to	99	lbs.				*			*	÷	ė						21.2
	100	to	119	lbs.															29.3
	120	to	136	lbs.															19.8
	137	to	153	lbs															19.0
	154	to	171	lbs															19.0
	172	to	188	1bs													0		18.2

Flide off													
Choice.	50@	275	lbs		0								.995
Good,													.2111
Comme													.190
Utility	, 50@	275	lbs		*				*		*	×	.1711

*Quot. are for zone 9 and inches 50c for del. An additional 1/2c per cwt. permitted if wrapped in suc-inette.

### DRESSED SHEEP AND LAMBS

Lamb, choice
Lamb, good
Lamb, commercial
Mutton, good & choice
Mutton, utility & cull
Quotations are for zone 9.
The second of the second

### FANCY MEATS

Tongues, Typ	e A.									.29	
Sweetbreads,											
Sweetbreads,	veal,	Ty	p	e	A		0			.42	å
Beef kidneys											
Lamb fries.											
Livers, beef,	Туре	A						0	6	.26	å
Oxtails, unde	r %	1b.								. 9	
-											

1. c. l. and loose basis is For lots under 500 lbs., all

### BUTCHERS' FAT

Shop fa	ŧ													\$3.25	pet	ewt.
Breast	fat			۰										4.25	per	est
Edible	suet		۰		0	0	0	0	0		0	0	0	4.75	per	en.
Inedible	sue	Ł				0	0	0	0	0	0			4.75	beg.	PRE.

### **CHICAGO PROVISION SHIPMENTS**

Provision shipments from Chicago for the week ended Ju 7 1945 were reported as follows:

1, 10'TU, WI	cie reported as ronows.		
	Week July 7	Previous week	Year age
Fresh meats,	pounds	22,485,000 33,727,000 4,905,000	22,127,66 38,836,66 10,666,66



Cut Grinding Costs-insure more uniform grinding-reduce power consumption and maintenance expense-provide instant acces ity. Stedman's extreme sectional construction saves cleaning time Nine sizes-5 to 100 H.P.-capacities 500 to 20,000 lbs. per li-Write for catalog No. 310.

STEDMAN'S FOUNDRY & MACHINE WORKS 504 INDIANA AVE., AURORA, INDIANA, U.S.A.

### CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Pervice

### CASH PRICES

CARLOT TRADING LOOSE, BASIS F.O.B. CHICAGO OR CHICAGO BASIS

THU	REDAY,	JULY	12,	1945	
	REGUL	AB BI	A ME 25		

	REGU	LAR HAMS	
	Fres	h or Frozen	S.P.
8-10 · 10-12 · 12-14 · 14-16 ·	******	22¼ 22¼ 22¼ 21½	22¼ 22¼ 22¼ 21¼
	BOIL	ING HAMS	
	Fres	h or Frozen	S.P.
16-18 . 18-20 . 20-22 .		211/2 201/2 201/2	211/2 201/2 201/3
	SKIN	NED HAMS	
	Fres	h or Frozen	8.P.
10-12 12-14 14-16 16-18 18-20 20-22 22-24 24-26 25-30 55/mp		24 1/4 24 1/4 23 1/8 22 1/8	24 ¼ 24 ¼ 23 ¼ 22 ¼ 22 ¼ 22 ¼ 22 ¼ 22 ¼
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### GREEN AMERICAN BELLIES

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8-10					11	11
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14-16					1136	111%
16-18					12	12
18-20					12	12
20-25					12	12

•		12		12
	OTHER	D.8.	MEATS	
	Fresh	or F	rosen	Cured
	r plates.			11%

### FUTURE PRICES

MONDAY, JULY 9, THROUGH THURSDAY, JULY 12, 1945

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May	4		,		, .			9	0		۰			0			a		0	0		13.80b

### WEEK'S LARD PRICES

Prices of prime steam lard for the week are reported as follows:

	P. S. Lard Tierces	P. S. Lard Loose	Raw Leaf
July 9	13.805	12.80b	12.75n
July 10.	13.80b	12.80b	12.75n
	13.80b	12.80b	12.75b
July 19	19 80h	19 90%	19 75-

### Packers' Wholesale Prices

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CINU

ing time

**VORKS** 

U.S.A.

Refined lard tierces, f.o.b.
Chicago C. L
Kettle rend., tierces, f.o.b.
Chicago C. L
Leaf, kettle rend., tierces,
Lab. Chicago C. L
Neutral, tierces, f.o.b.
Chicago C. L
Shortening, tierces, c.a.f16.50

### EASTERN FERTILIZER MARKETS

New York, July 11, 1945 Trading was light in cracklings, blood and tankage due to lack of offerings, but the demand has remained excellest.

There is no change in the South American situation, with no material offered. The demand for meat scraps is very heavy due to the increased demand from poultry raisers.

### FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports \$29.20
Blood, dried, 16% per unit 5.53
Unground fish scrap, dried, 11% ammonia, 16% B.P.L., f.o.b. fish factory4.75 & 10
Fish meal, foreign, 11%% ammonia, 19% B. P. L., c.i.f.

T.U.U. BREE THUTOEY T. 10 OF TOE
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.l.f. spot
July shipment 55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories4.00 & 50e
Soda nitrate, per net tom, bulk, ex-vessel Atlantic and Gulf ports
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L.,

Fertili: amm bulk	onia,	1006	R	P	T	& 10e
Feedin	g tank	age.	ungro	ound.	10-	
bulk	ammo	nia, I	5% 1	B. P.	L.,	5.53

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works..\$42.00 Bone meal, raw, 445% and 50%, in bags, per ton, f.o.b. works. 40.00 Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.........65

Dry Rendered Tankage 45/50% protein, unground.....\$-1.25

### CALIF. HOG OUTPUT

A 15 per cent increase in fall pig production in California—the first upswing in the pig crop since the fall of 1943—is being planned by Golden State hog raisers, the state department of agriculture reported.

A national increase of 12 per cent is expected, the department said. Both spring and fall pig crops in 1944 were drastically reduced.

### **ANCO SAUSAGE STUFFERS**



### SAFE SURE SPEEDY 5 SIZES

Every possible feature of Safety, Sanitation and Easy Operation is built into ANCO'S improved line of five sizes of Sausage Stuffers. The safety rings, pistons, and cylinders are made of Nickel-iron, polished to a glass-like finish. The pistons have a unique means

of holding the rubber gaskets with an even pressure against the smooth cylinder walls. Pistons go down instantly when pressure is released. Covers close quickly and securely. Stuffing cocks and tubes are also made of non-corrosive metal and are easily disassembled for cleansing.

Write for Sausage Machinery Catalog No. 64



### THE ALLBRIGHT-NELL CO.

5323 SO. WESTERN BLVD., CHICAGO 9, ILLINOIS



## **Powerflex Conveyors**

These handy individually motor-powered conveyors are available in 3′, 5′, and 10′ lengths. Use separately or coupled together. The 10′ units may be used as boosters up to 20 degrees incline.

### ALSO GRAVITY CONVEYORS

to fill many needs in your plant, Straight Sections, Curves and Stands.. 12-18 and 24" widths. As low as \$2.40 a foot.

-Write for descriptive literature-

Distributors for the Meat Industry

### E. G. JAMES COMPANY

316 So. La Salle St.

HAR rison 9066

CHICAGO 4, ILL.

## BY-PRODUCTS—FATS—OILS

### TALLOWS AND GREASES

TALLOWS AND GREASES .- Tallow and grease sales continued on a limited scale this week in the spot market, with demand holding strong and prices unchanged. The continued scarcity of soap products, coupled with indications that the government may initiate heavy buying programs for Europe, strengthened the belief among members of the trade that soap rationing in the near future is a distinct possibility.

Although the present outlook contains few favorable aspects, some likelihood of a potential increase in animal fat supplies is seen in announcement of the government's relaxed meat purchasing program. It is pointed out that with the government withdrawn from meat purchasing and orders on tushonka completed, a considerable quantity of pork fat should be available for lard manufacture.

Production of edible tallow during May reached 11,128,000 lbs., compared to 10,639,000 lbs. in April, according to a report by the Bureau of the Census. Disappearance of edible tallow during May amounted to 12,017,000 lbs., compared to the April figure of 11,393,000.

NEATSFOOT OIL.—Good quantities of neatsfoot oil are reported moving into consuming channels against contracts and prices are firm at ceilings.

STEARINE.-Nominal situation continues, with prime oleo stearine 10.61c and yellow grease stearine, 8.50c.

OLEO OIL.-Oleo oil producers are well sold ahead and a quiet situation prevails. Extra oleo oil continues to be quoted at the ceiling level of 13.04c and prime at 12.75c, also the ceiling price.

GREASE OIL .- No changes in quotations were reported in this quiet market. No. 1 oil is 14c; prime burning, 15%c, and acidless tallow oil, 13%c.

INVENTIONS

PATENTS

### VEGETABLE OILS

The refined vegetable oils market remains very tight, with crude oil scarce. Refiners who were experiencing difficulty obtaining crude oils have been contracting for semi-refined from other plants. Most refiners at present appear reluctant to contract beyond August deliveries, in the hope of spreading their supplies among the greatest number of customers. Only a few were willing to fill their regular customers' entire third-quarter needs immediately, and are turning down bids for new business.

Production of refined cottonseed oil, soybean oil and coconut oil increased in May over April output, while corn oil and peanut oil showed slightly reduced production figures, the Bureau of the Census reported.

SOYBEAN OIL.—Soybean crops are reported to be late, but weather conditions are described as most favorable for beans. No changes from prevailing quotations on soybean oil were re-

PEANUT OIL .- Activity is lacking in the peanut oil market, with crude, southeast, quoted at 13c.

OLIVE OIL.—There is no change in the olive oil market situation. Supply of spot product is practically exhausted and demand continues heavy.

CORN OIL .- Corn oil utilized in margarine production during April aggregated 772,096 lbs., the Bureau of Internal Revenue reported. Quotation on crude continues at 12%c, mills.

COTTONSEED OIL.—The cottonseed oil futures market at New York is dull and quotations remain unchanged.

"Sausage Materials" is one of the important chapters in the book, Sausage and Meat Specialties.

### BY-PRODUCTS MARKETS

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A quiet situation continues to prevail in the by-products markets, with demand strong and trading limited is many items due to the tightness d supplies. Offerings are light.

		1	Blood	- 1
				Unit Austronia
Unground,	loose			
Dige	ster	Feed	Tankage	Materials

### Packinghouse Feeds

Unground, per unit ammonia........

Liquid stick, tank cars.....

											P	aries, or iss
65%	digester	tankage,	bulk			* 1			. ,		.1	76.38
60%	digester	tankage,	bulk :									71.04
55%	digester	tankage,	bulk									65.86
50%	digester	tankage,	bulk							x - g:		96.26
45%	digester	tankage,	bulk									HIL
50%	meat, be	one meal	scraps,	bu	lli							76.00
†Bloc	od-meal											16.07
Spec	ial steam	bone-mei	al				.1	50	u	Ю	-	15.00
+10	ased on	15 units c	of ammo	mi								

### Bone Meal (Fertilizer Grades)

				Per ti	81
Steam,	ground,	8	A	5035.00@1	LB
Steam,	ground,	2	å	2635.00@3	A.D

### Fertilizer Materials

High	grade	ta	nkage.	ground		Per te
						3.85@ 4h
Bone	tanka	ge,	ungro	und, per	ton	30.00@MM
Hoof	meal	***	*****		******	4.250 48

### Dry Rendered Tankage

				Por
Hard	pressed	and	expeller unground	
•55%	protein	or	less	

### Gelatine and Glue Stocks

Calf	trimmings	(limed).		 	1.0
	trimmings				
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				P	e N
Cattl	e jaws, sk	ulls and l	knuckles	 	5,0
		and trim,			

*Denotes ceiling price, f.o.b. shipping point

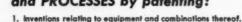
### Bones and Hoofs

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*												Per te
Round shins.	heav;	7										 \$70.00
	light											 - 3
Flat shins, h	eavy											 65.00@
1	ight .											 - 39
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Hoofs, hous	e run,	. 1	LMI	101	rte	d.						 40.00
Junk bones												 

Animal Hair				
	Winter	coil dried, per ton	ä	
	Summer	coil dried, per ton 35.006	B	
	Winter	processed, black, lb	ð	
	Winter	processed, gray, lb	ă	
	Cattle	switches 40	9	

## PATENTS • TRADE-MARKS • COPYRIGHTS

### Protect YOUR EQUIPMENT, PRODUCTS and PROCESSES by patenting:



- 2. Inventions relating to new products.
- 3. Inventions relating to new processes and compositions of
- 4. Protect your trade-marks by registration in the United States Patent Office.

5. Copyright your new labels, display prints and advertising

shall be pleased to advise you concerning the manner in which you successfully secure any of this industrial protocilon mentioned you. We will send free, upon request, a copy of our beaklet coning patents, trade-marks and copyrights.

LANCASTER, ALLWINE & ROMMEL

## HIDES AND SKINS

Domestic hide markets quiet—Next buying permits expected July 30— Packer and small packer hide markets well cleaned up last week—Holdings of country hides sharply reduced.

### Chicago

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Unit

Carlos, per in .\$76.26

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HIDES.—Domestic hide markets were quiet this week. Buying permits for packer hides were filled before the expiration date, July 7, and the next permits for July hides are not expected to be released until July 30. Despite the increased kill in June, and the reduction in packer permits, averaging around 7½ percent according to traders, indications late last week were that the big packer market in general was closely sold up to end of June.

Additional permits for quite a sizeable quantity of small packer hides were issued during the recent trading period. While there was considerable shopping around late in the period, the permits were said to have been quite well filled. Traders report the small packer well sold up at present and firm at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands.

The Pacific Coast market was also left closely sold up at the end of last week at the full local ceiling of 13½c,

flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

The activity late last week in the country hide market left that market in a much improved position, especially in view of the declining country kill at this season. Light average country all-weight hides were cleaned up early at the full ceiling of 15c flat, trimmed, or 14c untrimmed, with brands moving at a cent less. The special permits absorbed quite a few of the older country hides, including heavy average stock and offerings from long freight points, some of these lots being discounted ½c to a cent in order to move them.

Inspected slaughter of cattle during June, as predicted here three weeks ago, set a new all-time record for that month with a total of 1,060,124 head, as compared with 1,045,454 for May, and 1,002,875 for June, 1944. The slaughter of 6,729,372 head of cattle during the first six months of 1945 also set a new record for that period, being nine percent over the 6,171,190 head reported for first half of 1944.

FOREIGN WET SALTED HIDES.— At the end of last week, 1,500 Gualeguaychu reject steers sold to buyers who act mainly for England, bringing the total reported sales in the South American market for last week to 31,- 200 hides. No business has been reported so far this week. FEA hide allocations for July were unchanged, with 90 percent set aside for England and ten percent for the States; England's share of kips was raised five percent to 80 percent, reducing the allocation to the States by the same amount to 20 percent.

CALF AND KIPSKINS.—All calf and kipskin markets were cleaned up last week at full ceiling prices, as previously listed; packer, city and country markets are strong at the ceiling prices. Inspected calf slaughter during June was down to 485,897 head, including kips, as compared with 522,027 for May, and 594,453 for June, 1944.

SHEEPSKINS .- Production of packer shearlings is showing considerable decline from the peak period and is running more to No. 1's now, while an improved inquiry is reported for No. 2's and No. 3's. Market is quotable in a range of \$2,00@2.15 for No. 1's, \$1.10@ 1.15 for No. 2's, and 85@90c for No. 3's: five cars were reported this week at \$2.15, \$1.15 and 90c, and a car two's and three's same basis, with other sales in the quoted range. Some of the larger buyers have filled their nearby requirements and express ideas around \$2.00, \$1.00 and 85c for the three grades. Less desirable city and small packer skins quotable proportionately lower. Pickled skins are sold well ahead at individual ceilings by grades; market quoted usually \$7.75@8.00 per doz. packer sheep





"Industrial" Service is a combination of mass production and skill, backed by years of experience and specialization. You'll find it profitable to schedule your Gear, Rack and Sprocket orders through our organization.

We're fully tooled for cutting Spur, Bevel, Mitre, Worm, Internal, Spiral, Angular and Helical Gears including Splines, Machine Racks, Roller and Silent Chain Sprockets and incident machining of castings and blanks.

Write for our 272 page Catalog and Engineering Handbook on your company stationery.



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## Low-Cost Way To Clean Tubs, Tierces, Slacks

To make sure that your tubs, tierces and slacks do not become a source of product contamination, insist on frequent, proper cleaning.

The unusual emulsifying properties of Oakite Composition No. 20 quickly loosen and remove fat, grease, blood and other foreign matter. The fast detergent action of this widely-used Oakite cleaning method helps you obtain sweet-smelling, sanitary cooperage at surprisingly low cost.

### DIGEST FREE

Digest describing low-coat methods for safely, thoroughly cleaning all your meat packing, processing and handling equipment sent free on request. Write us TODAY. ASK US ABOUT CLEANING
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# "Pep up Profits with the FLAVOR that helps to increase Sales!"



## USE STANDARD STRENGTH

## GARLIC & ONION

Eliminate the unnecessary cost problems that are generally encountered when using raw vegetables: such as, fluctuations in market prices and shrinkage and spoilage during storage. When using Standard Strength Gartic and Onion Juices, labor costs (peeling preparing, etc.) are also decreased to a minimum. Juices cut cost, increase profits and add a uniform natural flavor that enriches the quality of your product! Garlic, 1 gal.—\$2.50; Onion, 1 gal.—\$1.25.

★ For dehydrated food products where garlic and onion are used genuine garlic oil and onion oil produce the best results.

## VEGETABLE JUICES, INC.

664-666 W. HUBBARD ST. CHICAGO IO, • ILLINOIS

## **WEEK'S CLOSING MARKETS**

and lamb skins. Packer wool pelts are in limited production now and nominal around \$3.75 per cwt. liveweight basis. The market has been rather thin so far on spring lamb pelts; a few western and native lambs have been reported moving recently at \$2.25 per cwt. liveweight basis, and market quoted in a range of 10c up and down from this figure.

### CHICAGO HIDE QUOTATIONS

1	PACKER	HIDES	
	eek ended ly, 12, '45		Cor. week, 1944
Hvy. nat. strs. Hvy. Tex. strs. Hvy. butt	@151/2 @141/2	@1514	@1514
brnd'd strs Hvy. Col. strs. Ex-light Tex.	@141/2 @14	@141/2 @14	@1414
strs. Brnd'd cows. Hvy. nat. cows. Lt. nat. cows. Nat. bulls. Calfskins 23 Kips, nat. Kips, brnd'd. Slunks, reg. Slunks, hrls.	@ 15 @ 14 ½ @ 15 ½ @ 15 ½ @ 11 1½ @ 27 @ 20 @ 17 ½ @ 1 . 10 @ 55	@15 @14½ @15½ @15½ @12 @12 @11 23½@27 @20 @17½ @1.10	@15 \\\ @15 \\\ @15 \\\ @11 \\ @11 \\ @27 \\ @20 \\ @17 \\\

CITY AND	OUTSIDE	SMALL PA	CKERS
Nat. all-wts	@15	@ 15	@15
Brnd'd all-wts.	6214	@14	@14
Nat. bulls		@11%	@1114
Brnd'd bulls	@ 101/2	@10%	@10%
Calfskins2	014 @23	201/2@23	2014@23
Kips, nat	@18	@18	@18
Slunks, reg	@1.10	@1.10	@1.10
Slunks, hrls	@ 55	@55	@ 55
437			

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

	COUNTRI	ELLUED	
Hvy. strs	@15	@15	@15
Hvy. cows	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@111/2	@111%	@11%
Calfskins	16 @ 18	16 @18	16 @18
Kipskins		@16	@16
Horsehides	6.50@8.00	6.50@8.00	6.50@8.00
All country h	ides and ski	ins quoted on	flat basis.

### SHEEPSKINS

Pkr. shearlgs..2.00@2.15 2.00@2.15 1.20@1.36 Dry pelts.....28½@24½ 28½@24½ 26 @26½

### MAY MARGARINE TAX

Taxes paid on oleomargarine during April, 1945, and 1944, as reported by the Bureau of Internal Revenue:

	May, 1945	May, 1944
Excise taxes (including special taxes)\$	302,315.78	\$192,539.64

Quantity of product on which tax was paid during May, 1945, and 1944:

	1943	
Oleomargarine, Oleomargarine,	colored 1,603, uncolored 42,612,	

### CHAIN STORE SALES

Sales of the Kroger Grocery and Baking Co. during the sixth four-week period ending June 16, 1945, totaled \$34,728,753, an increase of 2 per cent over sales for the same period of the preceding year. Cumulative sales for the first six periods of 1945 were \$204,-310,987, also a 2 per cent upturn.

### THURSDAY'S CLOSING

### **Provisions**

Trade in fresh pork cuts showed a tendency to lighten toward end of week. Several cars fresh boneless and fatted shoulders, couple part cars fresh bonein shoulders and fresh Bostons butta three or four cars 8 and up fresh loise moved to exempt buyers. Couple can smoked skinned hams and three or four cars 8/18 smoked bour sold at the celling with a little routine scattered small lot business.

### **Cottonseed Oil**

July 14.31b; September 14.25b; Obtober 14.10b; December 14.00b; March 13.90b; May 13.85@14.31. No sales.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 7, 1945, were 4,342,000 lbs.; previous week 5,789,000 lbs.; same week last year, 5,198,000 lbs. January 1 to date, 202,439,000 lbs.; same period a year earlier, receipts were 160,158,000.

Shipments of hides from Chicago for week ended July 7, 1945, were 3,079,000 lbs.; previous week 4,637,000 lbs.; same week last year 4,151,000. January 1 to date, 118,454,000 lbs., compared with shipments of 115,826,000 lbs. last year.

### **FLASHES ON SUPPLIERS**

This

1. Wire

AMERICAN CAN CO.—A now branch laboratory will be established by American Can Co. at Los Angels to serve the packing and canning industry of Southern California, James A Stewart, vice president, announced. It is expected to be in operation by July 20. Paul E. Alexander, affiliated with the Canco branch laboratory at Sur Francisco since 1931, will be in charge of the Los Angeles unit.

CONTINENTAL CAN CO.—Transfer of the Philadelphia district sales office of the Continental Can Co. from 15th and Walnut sts. to 12 S. 12th st is announced by W. H. Funderburg, vize president in charge of sales.

CONTINENTAL CAN CO.—A nefiber container manufacturing plant has been opened by the Continental Can Ca. in Watertown, N. Y. This is the templant now operating under Continental paper container division.

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

## BAKER REFRIGERATION

Maintains. Quality

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4, 1965





BAKER AUTOMATIC BELF-CONTAINED AMMONIA UNIT (water cooled) Available in models from 1 to 20 tens. Excellent for all industrial applications. Compart design Easily installed—automated

What your customer thinks of your products depends on your refrigeration equipment. Proper temperature control is something with which you cannot afford to gamble.

BAKER equipment is especially designed to meet your individual requirements. To keep your plant operating at peak efficiency you must have continuous, economical, trouble-free performance. In a word—dependability. The words "BAKER" and "Dependability" are synonymous.

Let the many years of BAKER experience in designing and manufacturing refrigeration equipment serve you and your customers. BAKER engineers will give you sound advice on the exact requirements of your plant. Write for complete information today.

## BAKER

REFRIGERATING & RIR CONDITIONING • EQUIPMENT

BAKER ICE MACHINE COMPANY, INC.
1577 EVANS STREET • OMAHA, 1, NEBRASKA

BUILDERS OF DEPENDABLE
REFRIGERATION EQUIPMENT
SINCE 1905

### BLISS TOP and BOTTOM STITCHER

This Combination Stitcher Performs Two Important Shipping Operations:

Many packers have found this double duty Stitcher to be economical and practical in Filling and Ship-

ping Departments where both the Bliss Boxes and

This stitcher is especially suitable in the smaller shipping departments where installation of separate

Change from top to bottom stitching requires only

regular Slotted Containers are filled and sealed.

top and bottom stitchers is not warranted.

1. Wire stitches the tops of BLISS BOXES after they are filled. 2. Wire s

2. Wire stitches the bottoms and tops of regular SLOTTED CONTAINERS.



Set Up for Bottom Stitching

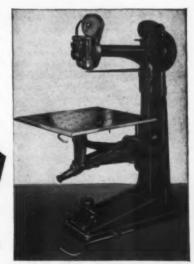
Regular Slatted Container Wire-Sealed

a minute.

Bliss Ban Wire-Seoled

Wire stitching both top and bottom provides a uniformly secure closure and gives added strength and rigidity to the case.

Ask for Literature!



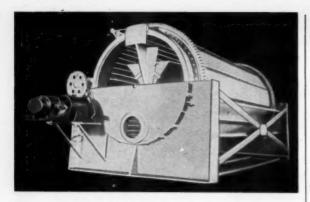
Set Up for Top Stitching

DEXTER FOLDER COMPANY, 330 West 42nd Street, New York 18, N. Y.

Chicago: 117 West Harrison Street

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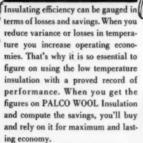
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## PROVISIONER

407 S. Dearborn St., Chicago 5, Illina

## R LIVESTOCK MARKETS Weekly Review

### June Slaughter of Cattle, Sheep and Hogs Top Last Year

NUMBERS of cattle, hogs, and sheep and lambs class der federal inspection during June were slightly greater than slaughter for the same classes during May, but the vol-ume of calf kill showed a decline.

Cattle slaughter during June, totaling 1,060,124 head, exceeded the 1,002,-875 head slaughtered in the same period a year earlier. Inspected cattle kill in May, 1945 amounted to 1,045,454 head. For the first six months of 1945, federally inspected slaughter of cattle was about 9 per cent higher than in the corresponding period last year; the total for the first half of 1945 was 6,729,372 head compared with 6,171,190 head in 1944. Kill for the first half of 1945 was the heaviest for that period

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Hog slaughter during June at 3,381,-819 head was a little better than half as large as the 6,095,126 head volume for June, 1944. However, the June kill was about 6,400 head better than in May, 1945. It is not difficult to see one reason for the current meat shortage when federally inspected hog slaughter for the first six months of 1945-21,-863,448 head-is compared with the 41,411,972 head processed during the like period last year. While average hog weights are considerably above last year, this gain offsets only a small part of the shrinkage in slaughter.

Fewer calves-only 485,897-were slaughtered during June than in the preceding month and June, 1944. Slaughter in June, 1944 was over 100,-000 head larger than in June this year. Calf slaughter for the first six months of 1945 totaled 3,061,943 head com-

### FEDERALLY INSPECTED SLAUGHTER

January February March April May June July August September October November December	1,148,598 1,212,581 978,890 1,045,454 1,060,124	1,141,081 1,042,515 1,056,554 938,708 989,457 1,002,875 1,078,584 1,339,198 1,310,310 1,459,572 1,335,737 1,274,746
	Hogs 1945	Hogs 1944
January February March April May June June July Cottober November December	3,267,348 3,473,655 3,051,125 3,375,402 3,381,819	7,839,352 7,379,971 7,165,319 6,289,588 6,642,616 6,095,126 4,795,042 4,145,212 3,520,588 4,223,255 5,258,194 5,662,719
	Sheep 1945	Sheep 1944
January February March April May June July August September October November December	1,559,643 1,723,267 1,522,390 1,824,086 1,906,397	1,932,987 1,500,763 1,537,798 1,378,388 1,093,888 1,822,971 1,897,550 1,923,765 2,002,641 2,238,346 2,012,588 1,933,884
	Calves 1945	Calves 1944
January February March April May June July August September October November December	. 442,259 574,961 477,294 522,027 485,897	467,777 441,196 564,596 555,083 541,341 594,453 633,657 756,149 753,123 919,599 873,919 668,766
SIX MONTH		
19456,729,372 19446,171,190 19434,982,667	Hogs 21,868,448 41,411,972 29,897,285	Sheep 10,656,026 9,866,795 9,391,856

pared with 3,164,346 head in the corresponding period of 1944.

Sheep and lamb slaughter during June at 1,906,397 head was greater than in either May, 1945, with 1,824,086 head, or June, 1944, with 1,822,971 head. Sheep and lamb volume in the first six months of 1945 amounted to 10,656,026 head compared with 9,866,-795 head in 1944.

### WANTS NEW ZEALAND LAMB

Alfred H. Benjamin, president, Anglo-American Trading Corp., New York City, is quoted as having "advised the War Food Administration and other government agencies that I would provide a minimum of 100,000 tons of New Zealand lambs-meat which is now available and is in excess of the requirements of our armed forces in the Pacific-provided Great Britain lifts her embargo."

Benjamin asserted that "Great Britain has no refrigerated steamers to move this surplus because of the huge quantities of meat that she must move from Argentina. Neither has she sufficient cold storage warehouse space to store these surplus lambs, which must remain in New Zealand until 1946. By then there will be a new crop of New Zealand lambs-a minimum of 265,000

Great Britain has agreed to lift its embargo should the United States desire such an action, Benjamin said. No such request has been forthcoming from this country, he declared.

### JUNE BUFFALO LIVESTOCK

Cattle	Calves	Hogs	Sheep
Receipts44,042	13,832	6,394	30,047
Shipments33,688		2,770	14,840
Local slaughter 9,900	5,591	3,600	15,578



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### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on July 11, 1945, reported by Office of Marketing Services, War Food Administration:

HOGS (quotations on hard hogs):	based Chicago	Nat. Stk.	Yds.	Omaha	Kans. City	St. Paul
BARROWS AND	GILTS:					
Good and Choice 120-140 lbs 140-160 lbs 160-180 lbs 180-200 lbs 200-220 lbs 220-240 lbs 240-270 lbs 270-300 lbs 330-360 lbs	. \$14.00-14.7 . 14.50-14. . 14.75 on! . 14.75 on: . 14.75 on: . 14.75 on: . 14.75 on:	y 14.70 dy 14.70 d	only 1	4.45 only 4.45 only 4.45 only 4.45 only 4.45 only 4.45 only 4.45 only	\$13.90-14.50 14.25-14.50 14.50 only 14.50 only 14.50 only 14.50 only 14.50 only	\$14.55 only 14.55 only 14.55 only 14.55 only 14.55 only 14.55 only 14.55 only 14.55 only
Medium:						
160-220 lbs SOWS:		ly 14.70	only	14.45 only	14.50 only	14.55 only
Good and Choice 270-300 lbs 300-330 lbs 330-360 lbs Good:	14.00-14. 14.00 on 14.00 on	ly 13.95 ly 13.95	14.70 1 only 1 only 1	4.00-14.50 13.70 only 13.70 only 13.70 only	13.90-14.50 13.75 only 13.75 only 13.75 only	14.35-14.8 13.80 only 13.80 only 13.80 only
400-450 lbs 450-550 lbs	14.00 on	ly 13.95 ly 13.95	only i	13.70 only 13.70 only	13.75 only 13.75 only	13.80 cm/s 13.80 cm/s
Medium: 250-550 lbs	14.00 on	ly 13.95	only	13.70 only	13.75 only	13.80 only
SLAUGHTER CAT	TTLE, VEA	LERS, AN	D CAL	VES:		
1100-1300 lbs	16.25-17.	00 16.25-	17.75	15.75-17.00 16.00-17.35 16.00-17.50 16.25-17.50	16.25-17.25 16.25-17.50 16.50-17.65 16.75-17.65	16.00-17.0 16.00-17.2 16.25-17.0 16.25-17.0
700- 900 lbs 900-1100 lbs 1100-1300 lbs 1300-1500 lbs	14.25-16 15.00-16 15.50-17 15.50-17	.00 10.00	16.25 1 16.50	14.25-15.75 14.50-16.00 14.75-16.00 15.00-16.25	15.00-16.25 15.25-16.50 15.25-16.75 15.50-16.75	14.50-162 14.50-163 14.50-163 14.50-163
700- 900 lbs 1100-1300 lbs	12.50-14 12.50-15	.25 12.50- .50 12.75-	15.25 15.50	12.00-14.50 12.50-14.50	12.00-14.75 12.25-14.75	12.50-143 12.50-143
STEERS, Commo		.50 11.00-	12.75	10.00-12,00	9.50-11.50	10.75-128
HEIFERS, Choice 600-800 lbs 800-1000 lbs		.00 15.50- .75 15.50-	17.00 17.00	15.50-16.50 15.75-17.00	16.00-17.00 16.25-17.85	15.50-16B 15.50-16B
600-800 lbs 800-1000 lbs		.75 14.25 .25 14.25	15.50 15.50	14.25-15.75 14.50-15.75	14.00-16.00 14.50-16.25	13,50-15,8 13,50-15,8
HEIFERS, Medi 500- 900 lbs.		.00 12.00-	14.25	11.25-14.25	11.00-13.75	11.50-33.8
HEIFERS, Com 500- 900 lbs	9.50-11	.50 10.00-	12.00	10.00-11.25	9.00-11.00	10.25-11.8
Good	49 EO 44	.50 12.75	-13.50	11.50-13.50	12.25-14.00	11.00-13.2
Medium Cutter & com Canner	12.50-13 8.00-12 7.00- 8	.50 12.75 .50 10.50 .50 8.25 .00 6.75	12.73 -10.50 - 8.25	10.25-11.50 7.75-10.25 6.75- 7.75	7.25-10.50	9.75-11.0 7.25- 9.3
BULLS (Ylgs, Ex	cel.), All W	eights:				
Beef, good Sausage, good Sausage, med.	11.25-12	3.50 12.00 2.75 10.50	-14.00 -13.00 -12.00	13.00-14.00 12.00-13.00 10.25-12.00	12.00-13.00	11.25-12.9
Sausage, cut. d common VEALERS:		1.25 8.50	-10.50	8.50-10.23	7.50-10.00	8.00-10.5
Good & choice Common & me Cull	d 9.00-14	1.00 10.00	-16.00 -14.50 -10.00	13.50-15.00 9.50-13.50 7.00- 9.50	9.50-14.00	9.50-14.9
Good & choice Common & m Cull	ed. 10.00-13	3.00 10.00	15.00 1-13.50 1-10.00	12.50-15.00 9.00-12.50 7.50- 9.00	9.00-13.00	
SLAUGHTER LA		SHEEP:				
SPRING LAMB Good & choice Med. & good. Common	16.00-1 14.50-1 12.50-1	8.35 15.00 5.75 14.00 4.00 12.00	-15.50 -14.75 -13.75	15.25-16.0 13.75-15.0 12.00-13.5	0 15.50-15.9 0 14.25-15.2 0 12.00-14.0	15,25-153 5 13,75-158 0 12,25-133
Good & choice Med. & good. Common	14,50-1 13,25-1 11,50-1	5.25 4.25 2.75		18,75-14,7 12,50-13,5 11,00-12,2	5 0 5	. 14.00-159 12.25-13.5 11.00-128
Good & choice Medium & goo				12.75-13.7 11.50-12.5	5 14.25-14.6 0 13.00-14.0	5
Good & choice Common & me	8.00- ed. 6.50-	8.25 7.00 7.75 6.00	0- 7.50 0- 7.00	7.25- 8.0 6.00- 7.0	0 7.25- 7.8 0 6.00- 7.0	7.00-88 0 5.75-63
Quotations on weights and wo No. 2 pelts. Quotations on						

Page 46

The National Provisioner-July 14, 18

Quotations on slaughter lambs and yearlings of Good and Choice and Medium and Good grades, and on ewes of Good and Choice grades, as combine represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively. Quotations on shorn basis.

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### SLAUGHTER REPORTS

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Special reports to THE NATIONAL PROVISIONER showing the number of Brestock purchased for local slangther at 15 centers for the week ended July 7:

(	CATTLE		
	Week ended July 7	Prev. week	Cor. week, 1944
Chicago Kansas City* Omaha*	17,011 15,327 15,021	22,357 21,072 22,105	16,553 13,958 14,738
East St. Louis* St. Joseph Sioux City Wichita*	7,740 3,960 8,623 1,304	10,195 4,686 11,046 2,016	6,466 6,685 4,836
Philadelphia Indianapolis New York &	2,253 705	2,400 816	1,732 1,458
Jersey City. Okla. City* Cincinnati Denver	11,284 3,826 4,191 3,718	12,254 4,175 5,115 5,725	8,878 10,231 3,426
St. Paul* Milwaukee	11,617 1,983	11,765 2,031	9,584 3,013
*Cattle and	108,563 calves.	137,758	106,336

	HOGS		
Chicago	16,935	21,994	108,155
Kansas City	6,466	7,295	42,739
Omaha	24,075	29,986	51,669
Bast St. Louis1	12,238	15,160	75,112
St. Joseph	11,832	14,624	25,382
Sioux City	12,391	15.817	31,290
Wichita	1,282	2,265	5,607
Philadelphia	7,459	8,388	13.047
Indianapolis	10,621	11,798	18,499
New York &			
Jersey City.	28,554	31,703	42,161
Okla. City	5,858	5,487	12,534
Cincinnati	6,311	7,467	15,510
Denver	8,656	12,992	400
St. Paul	11,539	15,780	29,650
Milwaukee	1,755	2,792	8,115
	450 050	000 510	101.010
Total	158,972	203,548	494,912

	SHEEP		
Chicago	2,275	2,712	1,989
Kansas City	21,904	32,928	33,395
Omaha	14,177	21,038	25,879
East St. Louis.	10,612	11,897	***
St. Joseph	12,366	19,533	17,609
Sloux City	5,355	4,833	10,798
Wichita	805	4,675	1,903
Philadelphia	2,297	1,735	2,527
Indianapolis	2,182	3,022	1,578
New York &			
Jersey City.	33,019	42,889	45,948
Okla. City	6,613	8,356	5,736
Cincinnati	1,595	1.113	2,290
Denver	6,945	10,669	
St. Paul	2,295	3,619	2,476
Milwaukee	375	464	841
Total	122,815	169,483	160,242

### NEW YORK LIVESTOCK

Livestock prices at Jersey City, July 9, 1945:

	M		

Vm 2 & 2222 -
Steers, gd. & ch.     \$18.00@18.40       Steers, med. & gd.     17.50@17.75       Cows, com. & med.     11.00@11.50       Cows, can. & cut.     7.00@ 9.50       Bulls, com. & gd.     14.25
CALVES:
Vealers, gd. & ch\$ 18.60 Vealers, com. to gd 14.00@18.00
HOGS:
6d. & ch., 160-291 lbsnom.
LAMBS:
Lambs, gd. & ch
Lambs, med. & gd 16.00
Lambs, culls
Ewes, med. to gd 8.00

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended July 7, 1945:

Cattle Calves Hogs* Sheep lable ... 501 1,947 233 2,348 feetal (incl. directs) .7,253 11,156 16,994 42,080 Perious week:

### CORN BELT DIRECT TRADING

(Reported by Office of Marketing Services, War Food Administration.)

Des Moines, Ia., July 10.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were fully steady for the week.

160-180																			
180-240	lb		٥	0	۰	0		0	0	0		1	4	.:	20	KG	1	4.	4
240-330																			
330-360	1b	0	u	0	٥	0	9	٠				3	4		20	0	1	4.	4:
Sows:																			
270-360	1b										.1	1	13	A	15	6	1	3.	76
400-550	1b.											1	13	U	ŀã	6	1	3	70

Receipts of hogs at Corn Belt markets for the week ended July 3 were as follows:

							This week	Same day last wk.
July	6						.27,500	36,000
							.21,400	30,000
							.29,200	32,800
							.23,500	24,600
July	11.		0			۰	.21,300	Holiday

### RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended July 7 were reported to be as follows:

AT 20 MA	RKETS,		
WEEK			
ENDED:	Cattle	Hogs	Sheep
July 7	195,000	227,000	212,000
June 30	256,000	285,000	324,000
1944	197,000	456,000	295,000
1943	172,000	508,000	214,000
1942	218,000	446,000	265,000
AT 11 MA	RKETS,		
WEEK EN	NDED:		Hogs
July 7			.188.000
1942			.366,000
AT 7 MAR	RETS,		
WEEK			
ENDED:	Cattle	Hogs	Sheep
July 7	147.000	166,000	130,000
June 30	189,000	208,000	172,000
1944	139,000	314,000	177,000
1943		389,000	151,000
1942	150,000	316,000	187,000

## ST. LOUIS HOGS IN

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for June, 1945, and 1944 as reported by H. L. Sparks and Co.:

June 1945	1944
Total receipts147,507	282,025
Av. wts., lbs 243	225
Top prices:	
Highest\$14.70	\$14.00
Lowest 14.70	13.70
Average Cost 14.65	12.99

### PACIFIC COAST LIVESTOCK

Receipts for five days ended July 6:

	Cattle	Calves	Hogs	Sheep	
Los Angeles.	.6,817			468	
San Fran				17,176	
Portland	. 1,665	300	390	3,115	





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reasses and viscera are reduced to small, uniform pieces that readily and moisture content. Greatly reduced cooking time saves steam, Fats, bones, carcasses and visceral ower and labor . . . Increases the capacity of the melters. If you are interest

in lowering the cost of your finished product, Investigate the new M & M HOG. There's a size and type to meet your need. Write today I

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Armous Cudahy Swift Wilson Campbe Others

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Armous Cudahy Swift Wilson Indeper Others

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"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

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JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 7, 1945 (including shippers), as reported to THE NA-TONAL PROVISIONER:

### CHICAGO

Armour and Company, 390 hogs and 1,806 shippers; Swift & Company, 110 hogs and 965 shippers; Wilson & Co., 967 hogs; Western Packing Ch., 1ac., 536 hogs; Agar Packing Ch., 1035 hogs; Shippers, 5,238 hogs; Others, 13,897 hogs.

Total: 36,291 cattle; 2,476 calves; 22,168 hogs; 2,646 sheep.

### KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour 1,540 Cudahy 1,076	486 526	1,363	4,821
Swift 1,364 Wilson 1,139	962	1,244 950	6,106 1,367
Campbell . 1,039 Others 6,128	1	1,945	6,101
Total12,286	3,041	6,466	21,904

### AHAMO

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	Calves	Hogs	Sheep
Armour	5,350	3,894	1,989
Cudahy	3,295	2,764	2,396 1,157
Swift Wilson	1.709	2,229	811
Independent		1,061	***
Others	*** ***	3,691	***

Cattle and calves: Kroger, 789; Nebraska, 377; Eagle, 23; Greater Omaha, 55; Hoffman, 63; Rothschild, 384; Roth, 141; South Omaha, 1,079; Merchants, 33.

Total: 16,600 cattle and calves; 15,968 hogs; 5,853 sheep.

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour .	1.209	673	3,477	4,459
Swift	1.658	1,826	2,349	5,682
Hunter	1,169	***	2,337	317
Krey			283	***
Heil			917	
Laclede .		***	1,170	
Sieloff Shippers Others	4,443	2,912 283	355 7,191 1,350	132 154
Total	_		19,429	10,744

### ST. JOSEPH

8wift 1,475 Armour 825 Others 2,428	368	4,601 4,001 1,190	5,596
Total 4,728 Not including a sheep bought dire	3,061 ho		

### SIOUX CITY

Cattle	Calves	Hogs	Sheep
Cudahy 8,078	75	5,294	2,416
Armour 3,704		5,253	1,675
Swift 3,131	38	2,742	1,264
Shippers 12,112	4	4,146	899
Others 285		10	***
Total22,260	158	17,445	5,754

### OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour Wilson Others	834	712 857 4		1,050 1,017
Total Not incl				
4,448 hogs	and -	4,541	sheep	bought

### DENVER

	Cattle	Calves	Hogs	Sheep	
Armour Swift Cudahy Others	345	121	3,052 2,932 1,729 774	2,861 1,505 1,244 359	
Total	3,463	317	8,487	5,369	

### CINCINNATI

	Cattrie	CRIVES	Hogs	Baeep
Gall	***			***
Kahn's Lorey	242		2,486	***
Meyer	26	***	200	
Schlachter.	48	222	1,458	
Schroth		155		
Stages	17	* * *	1,877	
Stegner	127	6		
Shippers	- 09	914	1,278	2,415
Others	1,285	492	516	48
Total	1,976	1.567	7,315	2,468
Not inch hogs bough	ding 2	.685 ca	ttle a	nd 676

## 8T. PAUL Cattle Calves Hogs Sheep Armour . 1,229 1,386 4,816 191 Cudahy . 566 908 . 428 Swift . . 1,537 1,767 6,723 1,678

Others	0,100	002	***	***
Total	9,477	4,993	11,539	2,295
	WI	CHITA		
C	attle	Calves	Hogs	Sheep
Cudahy	401	301	763	805
Guggenheim	310			***
Ostertag.	79		32	
Dold Sunflower.	85	***	456 31	***
Pioneer	00	***	91	***
Excel	178	***	***	***
Others	562		462	22
Total	1.565	301	1.744	827

### FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour 1,118 Swift 1,533	807 1,021		24,837 21,066
Blue Bonnet . 275 City 227	29 15	137 72	***
Rosenthal . 92	14	31	22
Total 3,437	1,891	1,363	45,947

### TOTAL PACKER PURCHASES

	Week ended July 7	Prev. week	Cor. week, 1944
Cattle	121,870	161,602	106,169
Hogs Sheep	71,975	157,956 187,834	343,926 $154,550$

### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

Cattle	Calves	Hogs	Sheep
July 512,911	540	9.813	5.181
July 6 1,491	439	8,844	3,037
July 7 271	50	4,008	3,456
July 917,840	811	8,754	5,628
July 10 7,612	901	13,664	4,489
July 1112,300	700	11,000	5,000
	_		
Wk.			
so far37,752		33,418	
Wk. ago23,191		23,801	
194435,926		74,270	
194337,063	2,161	73,162	15,782
*Including 538 16,665 hogs and 1		, 43 neep di	

### SHIPMENTS

packers.

		CHECK	CONTINUE	TTOBO	mech
July	6	2,362	64 265	621 1,553	14
July	7 9 10 11	7,420 4,285	242 275 200	649 1,770 1,000	212 100
Wk. 90 Wk. 1944 1943	ago	16,705 10,916 14,360 14,899	717 371 337 346	3,419 2,959 8,515 4,234	312 355 96 114

### JULY RECEIPTS

									1945	1944
Cattle									.38,106	89,296
Calves	•								. 2,942	4,466
Hogs .			*						.46,514	88,055
Sheep .									.24,511	30,862

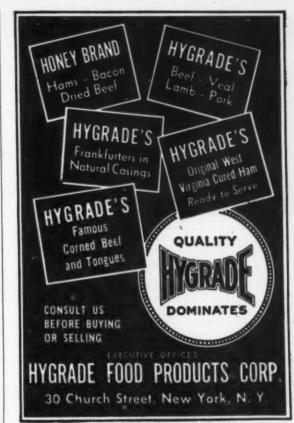
### JULY SHIPM

		4	,	v	A	4	ь	я	N	и	ı	м	3	а	и	PWYD	
																1945	1944
Cattle																17,716	16,406
Hogs																4,672	7,696
Sheep																578	1,088

## CHICAGO HOG PURCHASES Supplies of hogs purchased by Chicago packers and shippers week

ended Tuesday,	Week ended July 10	Prev. week
Packers' purch Shippers' purch		12,874 8,596
Total	22,781	16,470

Buy United States War Bonds and Stamps! Buy them often to insure Victory in the Pacific.





HOWE Refrigeration

HOWE ICE MACHINE COMPANY
2827 MONTROSE AVENUE CHICAGO 18, ILLINOIS



## Wilmington Provision Company

CATTLE - HOGS - LAMBS - CALVES

TOWER BRAND MEATS U. S. GOVERNMENT INSPECTION

WILMINGTON, DELAWARE



### PHILADELPHIA BONELESS BEEF CO.

223 Callowhill Street . Philadelphia 23, Pa. RECEIVERS OF

Straight and Mixed Carload Shipments

BEEF AND PORK

8-A-LEST.13



### Liberty Bell Brand

Hams-Bacon-Sausages-Lard-Scrapple F. G. VOGT & SONS, INC .- PHILADELPHIA, PA.



### MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Services, WFA.)

### WESTERN DRESSED MEATS

ASSISTA Packing years' e small pi W-175, Dearborn

SALES ground making Excellen THE N. bern St.

PLANT varied e ficiently THE N bern St.

WANTE ager of or west PROVIS III.

HOG Fi killing a some kr operation central c and sale PROVIS

WANTE in Monte

ern equi living a

minimun W-181, Dearborn

WANTE bandle i perience

Illinois work. 8

WANTE department in plant in PROVIS

WANTE Stuffer

	3	lew York	Phila.	Bosing
STEERS, carcass	Week ending July 7, 1945	5,381	1,550	1,72
	Week previous	3,026	1,885	1,80
	Same week year ago	4,473	1,741	404
COWS, carcass	Week ending July 7, 1945	904	1,577	48
	Week previous	807 2,104	1,101 200	1,140
BULLS, carcass	Week ending July 7, 1945	64	7	88
	Week previous	150	9	-
	Same week year ago	444	7	121
VEAL, carcass	Week ending July 7, 1945	5,939	731	226
	Week previous	6,462	778	649
	Same week year ago	6,034	1,393	300
LAMB, carcass	Week ending July 7, 1945	22,951	6,446	13,20
	Week previous	28,976	5,988	10,70
	Same week year ago	15,367	8,300	9,925
MUTTON, carcass	Week ending July 7, 1945	5,482	1,307	2,18
	Week previous	5,889	1,004	786
	Same week year ago	6,600	2,454	3,577
PORK CUTS, Ibs.	Week ending July 7, 1945	657,730	218,342	85,128
	Week previous	973,965	241,463	124,40
	Same week year ago1	,563,529	483,012	115,487
BEEF CUTS, lbs.	Week ending July 7, 1945	218,724		***
	Week previous	357,238		
	Same week year ago	435,865		-
	LOCAL SLAUGHTERS			4
CATTLE, head	Week ending July 7, 1945	11.284	2.253	1
VIII	Week previous	12,254	2,400	-
	Same week year ago	8,878	1,732	
CALVES, head	Week ending July 7, 1945	8,244	1,024	577
Casa . a., acaa	Week previous	9,883	824	***
	Same week year ago	10,618	1,997	***
HOGS, head	Week ending July 7, 1945	28,554	7,459	000
22000, 2000	Week previous	31,708	8,388	***
	Same week year ago	41,121	13,047	00.
SHEEP, head	Week ending July 7, 1945	33,019	2.297	21.
Ottables , arend	Week previous	42,889	1,735	991
	Same week year ago	46,924	2,527	***
Country dressed	product at New York totaled 2,4	59 veal,	19 hogs	and III
lambs. Previous v shown above.	veek 3,981 veal, 4 hogs and 216	ambs in	addition	to that

### WEEKLY INSPECTED SLAUGHTER

Inspected slaughter at 32 centers for the week ended July 7 was considerably below last week and a year earlier for al classes of livestock. Approximately 110,000 fewer hogs were slaughtered than a week ago and about 320,000 fewer than s year earlier. Decline in kill of cattle, calves and sheep was less sharp but considerable, compared with a week earlier and a year ago.

NORTH ATLANTIC

	Cattle	CHIVES	Hogs	5.00
New York, Newark, Jersey City		8,244	28,475	82,60
Baltimore, Philadelphia	3,410	863	15,123	1,90
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis,	7.983	1.943	29,177	4.39
Chicago, Elburn	21,758	4,358	55,349	84,74
St. Paul-Wisconsin Group1	15,088	12,338	49,501	11,16
St. Louis Area 1		8,032	39,080	19,36
Sioux City		200	18,793	25,817 20,87
Omaha		616	31,436	20,812
Kansas City	10,867	5,189	29,890	27,00
Iowa & So. Minn.3	11,189	3,871	118,625	
SOUTHEAST4	3,901	3,494	6,793	1,38
SOUTH CENTRAL WEST*	9,656	5,658	27,364	06,39
ROCKY MOUNTAIN*	3,966	187	10,797	9,33
PACIFIC [†]		2,860	19,500	44,98
Total	148.216	57,853	475,002	316.78
Total prev. week	176,286	69,780	584,201	374,44
Total last year	157,892	87,252	794,680	329,5
		Mar. 38-1	Man 3615	annu mbass

Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Mil Green Bay, Wisc. Includes St. Louis National Stock Yards, E. St. Lou and St. Louis, Mo. 'Includes Cedar Rapids, Des Moines, Fort Dodge, City, Marshalitown, Ottunwa, Storm Lake, Waterloo, Iowa, and Albertanian. 'Includes Birmingham, Dothan, Montgomery, Ala. Zali Pla., and Alany, Atlanta, Columbus, Mourie, Dothar, Holl, F. Texas. Includes Dever, Colo., Orden and Sait Lake, Utah. 'Includes Dever, Colo., Orden and Sait Lake, Utah. 'Includes Angeles, Yernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

### SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the War Food Admiristration, at eight southern packing plants located at Alban, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs	Speci
Week ended July 7	2,211	870	3,886	961
Last week		862	4,373	38
Last year		496	10,249	8

## CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 20 wards 3.00, eddificand words 15c each. "Pouline wested," special rete: minimum 20 wards \$2.00, additional wards 10c each. Count address or bea member as few words. Hoadline 75c extra. Listing advartisements 75c per line. Displayed; \$7.50 per lack. 10% discount for 3 at more insertious.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

### **Position Wanted**

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Admin-

Albany, Dothan

1, 198

ASSISTANT MANAGER OR SUPERINTENDENT:
Packing house and rendering plant man with 20
years' experience on operations wants position in
paral plant. Good references. Eastern territory.
Wil5. THE NATIONAL PROVISIONER, 407 S.
Dearborn St., Chicago 5, Ill.

SALES REPRESENTATIVE with ten years' background contacting eastern packing and sansage making trade, desires connection with supplier. Ercellent sales record and top references. W-156, THE NATIONAL PROVISIONER, 407 S. Dearbern St., Chicago 5, Ill.

PLANT SUPERINTENDENT with long and varied experience all operations. Can operate efficiently and economically, Good references. W-163, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicage 5, Ill.

WANTED: Position as manager or assistant manager of small or medium sized plant, mid-west or west preferred. W-176, THE NATIONAL PROVISIONER, 467 S. Dearborn St., Chicago 5,

### **Help Wanted**

HOG FLOOR FOREMAN: Experienced in both killing and cutting operations. Prefer man with some knowledge of casing room and beef floor operations. Federally inspected plant located in central Ohlo. Give details of past experience, age and salary expected. W-174, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: Experienced working sausage foreman in Montana town. Good working conditions, Modern equipment. Post war steady job. Can furnish Bring accommodations. Wage basis union scale minimum. Overage depending on ability. Write W-181, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Good capable working foreman to hadle slaughtering department, one who is experienced in all slaughtering operations. Must lare good normal habits and be willing to work. W-178, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: Chopper man and stuffer in central illisois sausage plant. One who is not afraid of work. State age, family and draft satus, past employment, and salary expected. Write W-170, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, IIL.

WANTED: White or colored men for slaughtering department. Must be thoroughly experienced in slaughtering cattle, hogs, veals and lambs. Small black in south cast. W-179, THE NATIONAL BUTTEN STATEMENT OF STATEMENT

WANTED: Experienced help in sausage kitchen. Staffer and other experienced help needed. Permanent positions. Rockford Wholesale Beef Co., 3 Harrison Ave., Blackhawk 700, Rockford, Ill.

### **Help Wanted**

### RENDERING SUPERVISOR

A large eastern renderer requires the services of a competent supervisor in their rendering operation. Applicant should be thoroughly familiar with all operations from picking up raw materials to the completed product of tallow, grease, tankage and meat scraps. Contemplated duties at present will be to reorganise this present department as it now stands, to make definite recommendations towards improvement and prepare the way for a complete modernization program consisting of new equipment and buildings where necessary. All replies will be treated in confidence and applicants should write only to R. L. McTavish, Germantown, Ohlo. This is a permanent position and applicants should state salarry desired, previous experience and any other pertinent data.

CATTLE BUYER: Wanted by large concern for Chicago opening. Must have experience in buying for slaughter, country buying, and buying on terminal markets. Prefer man 30-40 with experience in Chicago area. This permanent position offers good salary and attractive future. Reply in confidence, giving age, education, employment history and earnings. W-164. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: Manager for beef, veal and lamb slaughtering plant in New York, with practical experience and thoronge knowledge of all operations including live stock buying, slaughtering, all phases of the industry. Give complete information as to age, experience and salary. W-177, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 6, Ill.

CATTLE BUYER: Wanted for Omaha area. Should have wide experience in buying for packers and be good judge of grade and yield. This is an attractive opportunity for man 35-40 with required qualifications. Write fully giving age, experience, and salary expected. W-109, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISION-ER, 407 S. Dearborn St., Chicago 5, Ill.

OPENING FOR: Experienced casing salesman to cover Minnesota, Wisconsin, Iowa, Nebraska, and Western Illinois. Full line. Replies confidential. W-149. THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HOG CASING FOREMAN: For eastern plant. Good opportunity for right man. W-168, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

SKINNER WANTED: Good opportunity for experienced, industrious man. W-180, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

### BUY-BUY-BUY-BUY-BUY

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

### **Plant Wanted**

WANTED TO LEASE: Small packing or slaughtering house with B.A.I. inspection for slaughtering cattle or cattle and hops. W-165, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: To buy or lease, small packing plant with B.A.I. inspection, for slaughtering hogs and cattle. W-133, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, 111.

### Plant for Sale

FOR SALE: Small packing plant with retail market and 180 capacity food locker plant combined. In small city in central Oklahoma. This business has been established 22 years and reason for selling is the owner wishes to retire. FS-171, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

FOR SALE: Established packing house located in intermountain state. Plant fully equipped. Weekly kill 150 cattle, 200 hogs, 50 veal, 100 lambs. 10 to 15,000 lbs. sausage. Four trucks. Reason for sale, owners wish to retire. FS-122, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5. III.

### **Equipment for Sale**

### MEAT PACKERS—ATTENTION

FUR SALE: 1-Anderson #1 expeller, 15 H.P.
A.O. motor; 1-Meekin crackling expeller; 2-4x8
and xx9 lard rolls; 1-Brecht 1000 lb. meat mixer;
1-4x12 mechanical cooker; 1-4x1 meat grinder;
1-#27 Buffalo silent cutter; 1-Brecht 200 lb.
sausage stuffer; 1-Creasy #55 and 1-Victor #3
ice breaker. Send us your inquiries. WHAT
HAVE YOU FOR SALE? Consolidated Products
Co., Inc., 14-19 Park Row, New York City 7, N. Y.

150 ham molds 8/10# & 10/12#, new, 35 loaf molds 6# capacity, new. 50 ham and bacon trees, used. Elec. ham pumps, new. Tracks, hangers and switches, etc. Priced to sell.

Chas. Abrams Walnut 6685 68 N. 2nd St. Philadelphia 6, Pa.





No matter what you may want or need, your message will reach the entire packing industry in this section. Why not see for yourself by advertising on this page? You appeal directly to interested prospects.

HATIONAL PROVISIONER "CLASSIFIEDS"

ALBERT V. RUDD

316 SOUTH LA SALLE STREET CHICAGO 4. ILLINOIS

INDUSTRIAL SHIPPING AND ORDER FILLING SYSTEMS
SURVEYS . LAYOUTS . INSTALLATIONS

## Meat and Gravy

Wisecracks about retail butchers and their valiant attempts to placate meat-hungry customers are a dime a dozen these days, but the following verse, which appeared originally in the Trenton Republican Times, struck us as a bit "different":

She went to the butcher's
For spareribs and suet,
But found that some others
Had beaten her tuet.
She said she would settle
For sausage or liver;
The butcher insisted
He had none to give 'er.
She pleaded for pork chops—
For meat balls — for mutton.
The butcher said: "Lady,
I just ain't got nutton."



It's a good story—about the Naval officer's young wife who took a country place in New Hampshire last summer. She found herself confronted with a garbage disposal problem and, upon the advice of a friend, purchased a pig for \$1.50 from a neighboring farmer. At the end of the summer she asked the farmer if he would buy the pig back. Upon his inquiry of how much she wanted for the animal, she, wishing to be very fair, said that "having had the use of the pig all summer, thought that 75c would be about right." If we know our New England farmers, he accepted the offer right there.



Hmm? William McGaffin of the Chicago Daily News Foreign Service, reporting from Australia on the drought there, says that strong winds have caused the freakish death of many sheep. Flying sand has settled in their collars and the first light rains have hardened it to a crust weighing sometimes 20 lbs. With their necks rigid in this "plaster cast," the sheep have been unable to graze, even when fodder could be found, and have starved.



### Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Thirty-one years ago-the exact date was July 11, 1914-THE NATIONAL PROVISIONER called attention to the "approach of the season when complaints begin to increase among pork packers as to sour meats." Admitting that the problem was "a vexing one," the Provisioner recalled that "there was a time when souring was more easily fought, and when there was a great deal less of it than there is today. That was before the faddists discovered that borax was a 'poison.' It is admitted by all the experts that there is nothing superior to boric acid for preventing stringy and ropy pickle. As an antiseptic it is invaluable. But it was not known to our grandmothers and therefore there must be something sinister about it. The result in over-salty meats, increased souring and other troubles is common knowledge among curers. Perhaps someday we will be permitted to utilize this harmless and effective ingredient in the curing process."

## **ADVERTISERS**

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